689

The Whale Difference New Views on Plant Design Quick Moisture-Fat Test School for Safety Men

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THE JOHN CREAR LIBRARY Meat Trail

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THE NATIONAL

AUGUST 6, 1960

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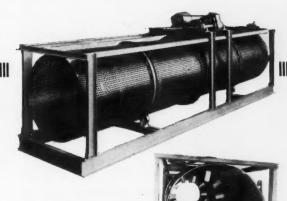
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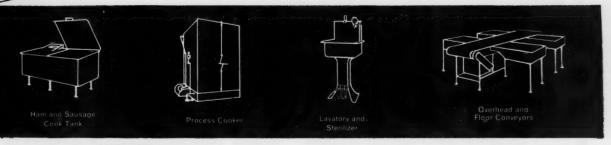
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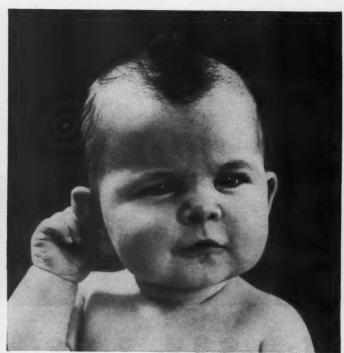
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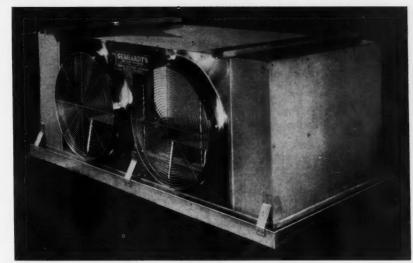
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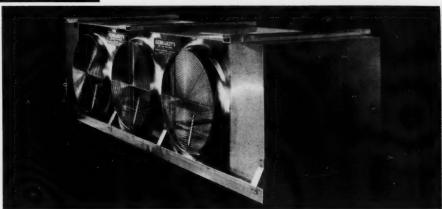
This equipment is of battleship construction for extra heavy duty. The outside housing is stainless steel, the coil is hot dipped galvanized after fabrication of 1" tubing, on fin surface based on eight to one secondary surface to prime. The motors are fan type, continuous duty and the battleship-type frame is hot dipped after fabrication.



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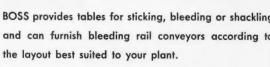
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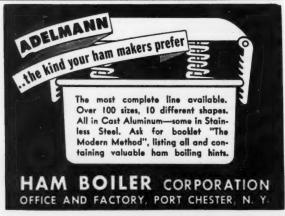
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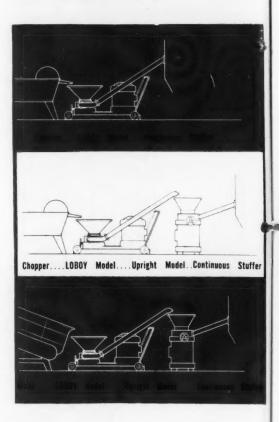
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Liquid nitrogen temp.
Neon liquefies
Hydrogen liquefies
Helium liquefies
Absolute zero

AUTOMATION BEGINS AT

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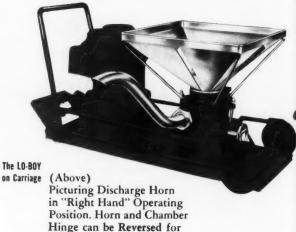
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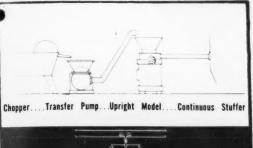


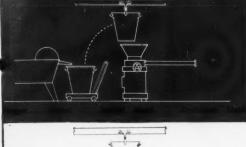


6 Ways to "Go Modern" in

"Left Hand" Operation.

THE MINCE MASTER

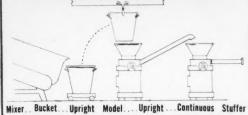




Stuffer

in

1960



U.S. Patent 2,840,318-June 24, 1958

U.S. Patent 2,906,310-September 29, 1959

U.S. Re Patent 24,764—January 12, 1960

U.S. Patent 2.934,120-April 26, 1960 U.S. Patent 2.934,121-April 26, 1960



All Motor Stators are Encapsulated with Epoxy Resin to Make Them Waterproof

м	ODEL	HP	HEIGHT	SPACE REQUIRED	M	DDEL	HP	HEIGHT†	SPACE REQUIRED
UPRIGHT	1528*	28	48"	24″ x 58″	LO-BOY	2055 SS 2050*	50	36"	93″ x 77″
UPRIGHT	2055 SS 2050*	50	53″	24″ x 58″	LO-BOY	2590 SS 2585*	85	From top of Hopper to Floor	93"=Carriage length with handle down.
UPRIGHT	2590 SS 2585*	85	54"	26" x 62"	LO-BOY	25100 SS 25100*	100		77"= Width from tip of Horn to edge of Hopper when Cutting Chamber is opened.

*2% Nickel Alloy Neck and Chamber SS = 304 Stainless Steel †On 2" Vibration Eliminators

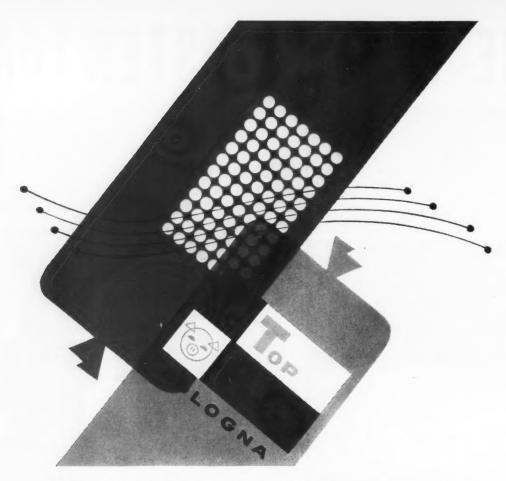
MINCE MASTER equipment includes Plates, SS Hopper and Horn, SS Knife-Mount with 2 replaceable blades of tool steel.

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PROVISIONER

August 6, 1960

VOLUME 143 NO. 6

The Whale Difference

What a whale of a lot of difference a few tenths of a cent make is brought out in the American Meat Institute's new report, "Financial Facts About the Meat Packing Industry," which is summarized on pages 25 and 26 of this week's Provisioner.

For example, meat industry earnings per dollar of sales increased less than fourtenths of 1 cent during 1959 in comparison with 1957 and 1958, but the result was that the industry's total earnings rose to a near-record high of \$135,000,000 against the mediocre showing made in the two preceding years. The gain in earnings amounted to less than 2 mills per pound of dressed meat—surely a small amount for the nation to pay to insure healthiness and progress in its meat industry.

We know that much of the improvement in 1959 results registered by a number of companies can be attributed to better management and to the sloughing of some of the fat—both in the form of bricks and people—acquired in earlier periods.

One industry economist commented somewhat sorrowfully this week: "If we could only isolate exactly what is responsible when things go right, as well as what is to blame when things go wrong, perhaps we could make every year as good or better than 1959."

Considering the large number of variables that affect the industry's results, we doubt whether we will ever be able to isolate and employ all the factors that yield success.

Industry management does appear to be moving along the right track, however, and we hope that it never again will head off onto some of the spur lines in desert territory as it has sometimes done in the past.

News and Views

Meat Packers are "middlemen" in the most constructive sense of the word, Alabama state Senator Walter Givhan pointed out at a meeting of the Alabama Meat Packers Association at Auburn University, Auburn, Ala. Packers serve both ends of the industry by providing a market for the producer and supplying an essential product to the consumer, he noted, and this is done at the lowest marketing charge of any major manufacturing or processing industry. Emphasizing the importance of the industry to Alabama, the senator said that farm income from the sale of livestock and livestock products in 1959 amounted to \$275,501,000, slightly more than one-half of the total cash farm income for the state. Dr. E. T. York, jr., director of the Auburn extension service, said that Alabama's 122 slaughtering and processing firms employ more than 4,000 persons and add more than \$20,000,000 in value to the raw material each year. Dr. York stressed the importance of a strong state association to help the industry progress. Glenn G. Bierman, chief of the packers branch, Packers and Stockyards Division, U. S. Department of Agriculture, was among other speakers at the meeting. A. W. (Art) Cummickel of Bryan Brothers Packing Co., Birmingham, is president of the Alabama state group.

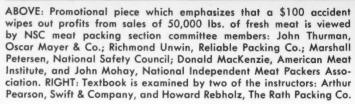
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At least four state associations have meetings scheduled for this month. The fifth annual meeting of the Virginia Meat Packers Association, headed by Robert E. McSweeney of Joseph McSweeney & Sons, Richmond, was to be held August 6 at Virginia Beach. The fourth annual convention of the Texas Independent Meat Packers Association is set for August 11-13 at the Shamrock Hotel, Houston. John T. Keene, Ed Auge Packing Co., San Antonio, is Tex-IMPA president. A quarterly meeting of the Mississippi Independent Meat Packers Association is scheduled for August 20 at the Buena Vista Hotel, Biloxi, and the semi-annual meeting of the Georgia Independent Meat Packers Association will be on August 19-20 at the Ralston Hotel, Columbus. R. D. Spencer, Central Packing Co., Hattiesburg, Miss., is president of MIMPA, and Charles Robbins, jr., Robbins Packing Co., Statesboro, Ga., is GIMPA president.

A Group of top business and market analysts will report on a study in depth of the meat packing and processing industry at the 55th annual meeting of the American Meat Institute, set for Friday through Tuesday, September 16-20, at the Palmer House, Chicago. Four executives of Raymond Loewy Associates, New York, headed by William Snaith, president of Raymond Loewy Corp., are scheduled to report on "Meat Merchandising in the Sixties" on Monday. Their remarks are expected to shed considerable light on the strengths and weaknesses of the industry's marketing and merchandising activities, according to AMI president Homer R. Davison. "This could very well become one of our best guidelines in helping us to serve our customers better and more effectively in the 60s," he said. Other Loewy executives sharing the rostrum with Snaith will be Martin Stoller, chief economist; Dr. Herbert Krugman, director of market research, and Neal Hathaway, senior vice president. The panel's findings will be summarized and commented upon by J. Donald Phillips, president of Hillsdale College, Hillsdale, Mich.

Record High sales of \$575,892,000 and net profit of \$5,357,000, also a new high, have been reported by Canada Packers, Ltd., Toronto, for the fiscal year ended March 30, 1960. The figures compare with sales of \$541,416,000 and earnings of \$4,735,000 in the 1959 fiscal year. The 1960 net was equal to just under 1 per cent on sales, about average for the past 10 years. President W. L. McLean says that the company's capital is turned over about nine times during a year so that the return on capital is "reasonable."







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Supervisory Safety Program Will Stress 10 Major Points

ANY a meat plant is leaking profit dollars into the medicine chest rather than the cash drawer because it lacks an effective safety program. To plug this profit-sapping hole, the meat packing section of the National Safety Council has organized a two-day supervisory safety training program. The first of these sessions is to be held at NSC headquarters in Chicago on September 29 and 30. Instructors for this safety training session will include Marshall Petersen, senior safety engineer of the NSC; Arthur Pearson, supervising engineers staff, Swift & Company; Howard Rebholz, safety director,

The Rath Packing Co., and John Thurman, safety director, Oscar Mayer & Co.

The full cost of the training program, including the textbook, "Supervisor's Safety Manual," the standard publication used in safety training for foremen, booklets on how to sell safety to the employe, the printed course outline and a discussion group dinner is \$40 per student for member companies of the NSC and \$45 per student for non-member companies.

The program has the financial support of the two national meat industry trade associations, National Independent Meat Packers Association, Washington, D. C., and the American Meat Institute.

The curriculum is designed to provide the line supervisor with the technical knowledge and the communication skills needed to enable him to organize and enforce safe work habits in his department.

The training program has 10 major subject units.

The first unit, "Accident Prevention a Key to Production," spells out the relationship of the supervisor to safety and its relation to efficient production. How to calculate the cost of the accident, how to administer first aid and what should be in the first aid kit, how to control bleeding and the need for prompt medical treatment are some of the topics covered in this unit. The instructors will demonstrate that proper administration of safety does not take time away from the supervisor's production responsibilities, and how a safe working department can improve his production performance.

The second unit, "Know Your Accident Problem," will describe methods for checking potential accident hazards, describe the personal protective equipment required in meat plant operations, how safety records can be used to improve performance and how an accident should be in-

[Continued on page 43]



LEAFING through training material that will be furnished each student at two-day supervisory safety training program is Robert Kular, associate editor of The National Provisioner.

New Method of Moisture-Fat Analysis Reduces 24-Hour

formula, fat determination) technique developed at the Reliable Packing Co. requires only three hours and standard laboratory solvents to perform and yet has a correlation coefficient of about .99 with other determination techniques that require 24 hours and expensive solvents. The technique can be employed to determine the moisture (and fat) percentage of any meat or proteinaceous sample, such as trimmings, sausage emulsion, residual tissue from low temperature rendering operations, etc.

The process has been independently checked by researchers Dr. W. H. Riessen and R. C. Yotter of the food research laboratory, Visking Co., Chicago. They found that it had a correlation coefficient of .99 with results obtained by conventional methods and that one operator with six distillation units can make 18 analyses in an eight-hour day.

The Reliable research team which developed the technique and designed a special flask used in the determination process consisted of John E. Thompson, president; Dr. Hugo Wistreich, director of research, and Endel Karmas, chemist. The flask was furnished by Delmar Scientific Laboratories (Photo 2). The research effort naturally followed development of the lean determination equation developed by this same scientific team. (See THE NA-TIONAL PROVISIONER of July 23, 1960 for details on this work.) For the equation to be a useful tool in making corrections as the various lots of pork trimmings were packaged, a relatively rapid and simple moisture determination method was needed.

Conventional techniques their 24-hour time requirement restricted the usefulness of the lean equation. Pork trimmings are sold and shipped on the day they are cut to provide the customer with flavor and freshness, comments Thompson, who is working under world-famed Dr. G. M. Dack at the University of Chicago for his doctorate. By the time the conventional moisture testing techniques furnished the information needed for evaluating the lean and fat in a lot of pork trimmings, the product already was in the customer's sausage kitchen. Likewise its value for guiding for the trimming and packaging personnet was dulled by a memory lapse of









RAPID moisture determination (and by application of a Task to Three Hours a full day, Thompson observes. The researchers decided to explore the potential of azeotropic extraction in their test, a process used extensively in commercial fat extraction. Part of their basic problem was to design a flask that would provide maximum solvent washing of the meat sample to minimize extraction time. This was solved with a dual compartment flask in which the sample and some solvent are placed in the smaller unit and the larger unit holds approximately four times as much solvent. Since the rate of boiling in both of these compartments is equal, a fact established through research, all the solvent returns to the smaller watertight compartment and overflows into the larger unit. The sample is continually washed with solvent in a volume five times greater than that in which it is immersed originally, says Dr. Wistreich.

> Using a standard laboratory azeotropic solvent-Merck's toluene-the researchers evaluated 60 different samples by both the new rapid three-hour method and the conventional air oven and Soxhlet processes which require 24 hours to complete since both must be used to obtain the moisture and fat values. The latter method also requires the use of ether as the solvent.

The results show a remarkable correlation between the new method (and formula application) and the other two methods employed in determining the moisture and fat content, Dr. Wistreich notes.

The moisture readings obtained with the rapid test are slightly higher since the oven drying technique produces a case hardening that traps some of the moisture. With the new technique, since the solvent is washing a loose mass, more moisture is removed which accounts for the slightly higher percentage, says Dr. Wistreich. The fat determination values obtained by use of the formula are, on the other hand, equal to those obtained with the Soxhlet technique.

Under the new technique 300 ml. of the solvent is placed in the twocompartment flask. The solvent level in the smaller inner compartment is about 2 cm. above that in the large compartment. About 10 grams of the material to be analyzed is placed in a 10-cm. Soxhlet extraction thimble, made from a porous material. The thimble is plugged with glass wool (Photo 1, page 23).

The whole unit is carefully weighed on a laboratory scale. Reliable uses an Ainsworth Right-A-Weight unit which is accurate within a tenth of a milligram. The thimble is inserted in the smaller compartment of the flask, which is placed on a heater. Reliable uses a Precision Scientific Vari Heat unit which can accommodate four flasks simultaneously. A Bidwell-Sterling receiver arm is affixed to the unit and the unit is coupled to a reflux condenser (Photo 2). The water level in the receiver stem of the condenser is noted.

Heating is started and the extraction and condensing continued for about two hours. The water falls into the receiver stem while the solvent returns to the smaller compartment where it washes out the moisture and fat. As was noted previously, the material in the smaller compartment is continually exposed to a great volume of solvent, facilitating the extraction process.

When extraction is completed, the apparatus is allowed to cool, disassembled and the thimble is removed and drained of excess solvent. To dissipate any solvent traces remaining in the sample, the thimble is placed in a laboratory oven for an hour and heated at 105° F. Reliable uses a Precision Scientific unit (Photo 3). The residue is then weighed (Photo 4).

After the receiver has cooled, its water level is read on the calibrated stem. From this reading the moisture level is determined by use of the formula:

moisture reading (ml.) x 100 sample weight (grams) = moisture percentage

Since this information is obtained within a three-hour period, the findings can be made known that day to the packing room while the pork cutting operation is still in progress. If a significant deviation from standard is found, corrective measures are taken before the product is shipped to the customer, explains president Thompson.

The lean residue percentage is determined by the formula:

residue weight (grams) x 100 sample weight (grams) = residue percentage

The fat percentage is determined by the formula: 100 - (percentage moisture + residue percentage) = fat percentage.

Adding the values for fat and and subtracting them moisture, from 100, gives an approximate protein percentage since this material, with the exception of minor traces of fibre and ash, is the other component of meat or proteinaceous sample, says Dr. Wistreich.

While this technique was developed for pork trimming quality control, and only the moisture value has to be determined to apply the lean equation, it can also be used for sausage emulsions.

Visking researchers found that for best results with an emulsion, the sample should be spread in a thin layer on a foil rather than placed in the thimble as a ball-like mass.

Latest MID List of Plants Using Humane Slaughter Methods Includes Nearly 100 Newly-Added Names

LIST of 410 federally inspected establishments officially ported on July 1 as humanely slaughtering and handling one or more species of livestock on that date was published by the Meat Inspection Division, U. S. Department of Agriculture, in the Federal Register of July 30. Lists previously published represented establishments reported in June or July as using humane methods in June, before the effective date of the law,

the notice explains.

The latest list includes the names of nearly 100 plants not previously published but omits a number of establishments that were on the earlier lists. The omissions do not indicate that those establishments no longer use humane methods but probably mean that the official reports were not received in time for inclusion on the new list, the MID told the Provisioner. The agency plans to publish monthly a list of all establishments officially reported as using humane methods on the first of the month. (As reported in the NP of July 23, Under Secretary of Agriculture True D. Morse told the Humane Slaughter Advisory Committee earlier that week that 486 plants, or 90 per cent of those operating under federal inspection, had converted all or part of their slaughtering operations to one or more of the designated humane methods by July 1.)

The establishments published July 30 and not previously included in MID lists carried in the NP are:

in MID lists carried in the NP are:

Armour and Company—2H, South St. Paul,
Minn., cattle; 956, Reading, Pa., cattle, swine;
Swift & Company—3A, Kansas City, Kan., cattle, calves, sheep, swine; 3C, National Stock
Yards, Ill., cattle, calves, sheep; 184, Somerville,
Mass., calves, sheep, 726, Nashville, Tenn., cattle calves, sheep, swine; Lykes Bros., Inc., of
Georgia—8, Albany, Ga., cattle; Hygrade Food
Products Corp.—12G, Orangeburg, S. C., cattle,
calves, swine; Kreinberg & Krasny, Inc.—30,
Cleveland, O., cattle; Montana Packing Co., Inc.
—37, Great Falls, Mont., cattle, calves, sheep;
Idaho Meat Packers—46, Caldwell, Ida., cattle,
calves.

Idaho Meat Packers—46, Caldweii, Ida., carrie, calves.
Insel and Insel—54, Newark, N. J., cattle, calves, sheep, goats; City Packing Co.—86, Fort Worth, Tex., cattle, calves; Wm. G. Rehn's Sons.—96, Cincinnati, O., cattle, calves, sheep; A. Koch's Sons—98, Cincinnati, cattle; Hoffman Packing Co., Inc.—112, Omaha, Neb., cattle; Marhoefer Packing Co., Inc.—121, Muncie, Ind., cattle; Superior Packing Co.—127, St. Paul, Minn., cattle; John Roth & Son, Inc.—130, Omaha, cattle; R. B. Rice Sausage Co., Inc.—144, Lee's Summit, Mo., swine; John W. Williams, Inc.—151, New York City, sheep, goats; Kansas

City Dressed Beef Co.-156, Kansas City, Kan.,

City Dressed Beef Co.—156, Kansas City, Kan., cattle.

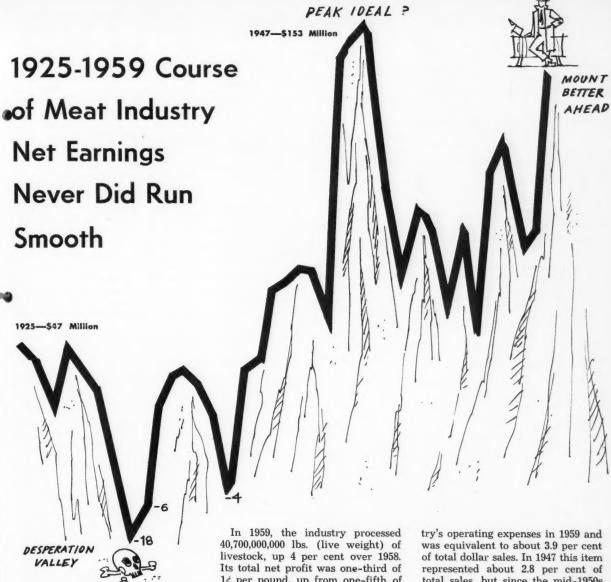
Joel E. Harrell & Son, Inc.—162, Suffolk, Va., cattle, calves, swine; Southern Packing Co., Inc.—164, Texarkana, Tex., cattle, calves, swine; Peerless Packing Co.—180, Chicago, swine; The Rath Packing Co.—180, Chicago, swine; The Rath Packing Co.—180, Chicago, swine; The Rath Packing Co.—180, Chicago, swine; The Statler, calves; Fort Dodge Packing Co., Inc.—187, Fort Dodge, Ia., cattle; Heinz's Riverside Abattoir, Inc.—210, Baltimore, Md., cattle; S. Adams Packing Co.—211, Delver, cattle; Elburn Packing Co.—213, Elburn, Ill., cattle; Kneip Packing Co.—213, Elburn, Ill., cattle; Kneip Packing Co.—213, Chicago, cattle.

Pacific Meat Co., Inc.—267, Portland, Ore., cattle; Houston Packing Co.—271, Houston, Tox., cattle, calves; Bookey Packing Co.—281, Des Moines, Ia., cattle; Agar Packing Co., Inc.—282, Chicago, swine; Roessler Packing Co., Inc.—354, Los Angeles, cattle; Union Packing Co.—309, Sandusky, O., swine; Commercial Packing Co., Inc.—354, Los Angeles, cattle; Union Packing Co.—307, Los Angeles, cattle; Union Packing Co.—307, Los Angeles, cattle; Survall Packing Co.—319, Fort Worth, Tex., cattle, calves; Ed Nimmer, Inc.—359, Milwakee, Wis., calves, Sheep; United Dressed Beef Co., Inc.—344, Los Angeles, cattle; Sets Bros. Packing Co., Inc., 355, Hernando, Miss., cattle, calves; Ed Nimmer, Inc.—379, Walsonville, Cal., cattle, calves; Rosenthal Packing Co., 364, San Francisco, cattle, sheep; American Stores Co.—384, Lincoln, Neb., cattle; Watsonville Dressed Beef, Inc.—379, Watsonville, Cal., cattle, calves; Rosenthal Packing Co., 546, San Francisco, cattle, sheep; American Stores Co.—384, Lincoln, Neb., cattle; Watsonville Dressed Beef, Inc.—370, Partisville, N. Y., cattle, calves; Box, Partisville, N. Y., cattle, calves, Sheep; Co.—364, Partisville, N. Y., cattle, calves, Sheep; Inc.—381, Kingsford Heishls, Ind.,

Meyer, Inc.—\$83, Coffeyville, Kan., cattle; Steinbacher Packing Co.—597, Elizabeth, N. J., cattle.

San Antonio Packing Co.—602, San Antonio, Tex., cattle, calves, sheep, soats; R. and C. Packing Co.—648, Omaha, cattle; McCook Packing Co.—646, McCook, Neb., cattle, calves; Nations Brothers Packing Co.—684, Sprinshill, La., cattle, calves; Denver Boneless Beef Co.—692, Denver, cattle, calves; Crawford County Packing Co.—717, Denison, Ia., swine; A. Darlington Strode—718, West Chester, Pa., cattle; Luck Brothers Cooperative Packing Co.—753, Milwaukee, cattle; Philadelphia Dressed Beef Co.—758, Philadelphia, cattle.

Cadwell, Martin Meat Co.—773, Hanford, Cal., cattle; Dale Packing Co.—775, Corfu, N. Y., cattle; Bryan Brothers Packing Co.—780, West Point, Miss., cattle, swine; Midwest Packing Co., inc.—812, Flint, Mich., cattle, calves; Larose Abattoir, Inc.—821, Brooklyn, N. Y., cattle; Home Packing Co.—827, Lemont, Ill., cattle, calves; Sioux City Dressed Beef Co., division of Needham Packing Co.—827, Lemont, Ill., cattle, calves; Sioux City Dressed Beef Co., division of Needham Packing Co.—827, Sioux City, Ia., cattle; Midwestern Packing Co., inc.—878, Paris, Tex., cattle, calves, Vermont Dressed Beef Co., inc.—883, Swanton, Vt., cattle; Walden Packing Co.—886, Walden, N. Y., cattle; Party Packing Corp.—902, Utica, N. Y., cattle; Party Packing Corp.—902, Utica, N. Y., cattle; Greater Omaha Packing Co., inc.—978, Paris, Tex., cattle; Hawaii Meat Co., Ltd.—970, Honolulu, cattle; Schmulka Bernstein & Co., inc.—973, Louisville, swine; South Philadelphia Dressed Beef—923, Philadelphia, cattle, calves; M. Brizer & Co.—946, East Jermyn, Pa., cattle; Greater Omaha Packing Co., inc.—979, Honolulu, cattle; Schmulka Bernstein & Co., inc.—979, New York City, cattle; The Klarer Co.—959A, Louisville, swine; Clover Packing Co., inc.—979, Packing Co.—1318, Omaha, cattle, and Nebraska-lowa Dressed Beef Co.—1318, Omaha, Nebraska, cattle.



ET earnings of the American meat packing industry last year were up 65 per cent over the previous year, from \$82,000,000 in 1958 to \$135,000,000 in 1959, it was reported this week by the American Meat Institute. The 1959 earnings were the highest for the industry for any year since 1947, when earnings reached an all-time record of \$153,000,000.

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Sales last year reached a record \$13,400,000,000, an increase of \$375,-000,000 (3 per cent) over 1958. This was achieved despite the fact that wholesale meat prices averaged about 5 per cent below 1958 levels.

Net earnings in 1959 averaged 1¢ per dollar of sales and 5.3¢ per dollar of assets. Meat inustry earnings also averaged \$8.18 per \$100 of net worth during 1959.

1¢ per pound, up from one-fifth of 1¢ per pound in 1958.

The Institute's report, "Financial Facts about the Meat Packing Industry," noted that total operating expenses of the industry in 1959 also were at a new high.

The industry paid out \$9,830,000,-000 for livestock and other raw materials, slightly below the amount paid out in 1958. All other categories of expense were up sharply, with labor costs rising \$130,000,000 to a record total of \$1,690,000,000. Wages and salaries accounted for almost one-half of the increase in total operating expenses in 1959. Weekly earnings of production workers in 1959 averaged 24 per cent higher than those of workers in all manufacturing industries.

The purchase of supplies and containers accounted for about \$525,-000,000 of the meat packing industotal sales, but since the mid-1950s has hovered slightly above and below 4 per cent. Part of the increase in this cost category has probably been due to the expansion in processing and packaging for the convenience of consumers.

Taxes paid by the industry in 1959 soared to a record \$219,000,000, up \$75,000,000 over the previous year, in great part due to the increase in earnings.

Homer R. Davison of Chicago, AMI president, described the 1959 report as "another indication of the effectiveness of efficient management in the face of rising operating costs."

While noting that meat industry earnings were still considerably below the earnings of other major industries, Davison said that it was particularly significant that the 1959 earnings were nearly 50 per cent 142

better than the industry average of the past 13 years.

"We are beginning to see the results of the modernization program which the industry has been carrying on for several years," he said. Davison expressed hope that the

TABLE 1: Earning Ratios of the Meat Packing Industry 1957-59

													Fise	al	Ye	ars
		Ite	m										1957	1	958	1959
Earni	ngs p	er:														
\$100	sa	les										. 1	.65	\$.63	\$1.01
													3.55	3	1.49	5.29
\$100	nei	W	ori	lh									5.54	5	.47	8.18
100	lbs.	live	W	e	ig	hi	1						.19		.21	.33
100	lbs.	dres	556	d	1	N	ì	9	h	t			.30		.33	.51

upward trend in earnings would continue this year to permit additional expansion of research and de-

TABLE 2: Average Earnings of Meat Packing Employes, With Comparisons.

Item	1957	1958	1959
Average Weekly Earning	S		
All manufacturing\$	82.39	\$ 83.50	\$ 89.47
All food	78.17	81.81	85.68
Meat packing			
wholesale	96.41	101.43	111.09

velopment projects which would enable the industry to serve better both consumers and producers.

"While it is still too early to make any definite forecast of 1960 earnings, there is evidence that we can have another good year for the industry," he said.

The all-industry figures were compiled by the Institute largely from data furnished by 122 meat industry companies. Ninety-four of

TABLE 3: Capital Expenditures of Participating Companies 1958-59

	o. of	Thousand	Dollars 1959
Meat Packing Companies			****
National packers	9	\$55,276	\$65,974
Regional packers	17	6,988	6,405
Sectional packers	29	2,068	2.724
Local packers	29	708	888
Total slaughterers	84	65,040	75,991
Meat Processing Compani	es		
Sausage manufacturers	16	349	377
Other meat processors	7	860	676
Total processors	23	1,209	1,053

these firms are meat packers (slaughterers); 20 are primarily engaged in the manufacture of sausage products, and the other eight perform various forms of processing not limited mainly to sausage manufacture.

Armour Design Chief to Talk at Packaging Forum

Carl D. Schoby, manager, package development and design, Armour and Company, Chicago, will present an illustrated address on unplanned obsolescence in packaging, emphasizing the need for constant revaluation in packaging design, at the 22nd annual National Packaging Forum sponsored by the Packaging Institute, New York City, and scheduled for October 31, November 1 and 2, 1960, in the Statler-Hilton Hotel of that city.

Approximately 1,500 packaging professionals are expected to attend the series of technical meetings at which more than 50 nationally recognized packaging experts will present papers and forecasts. General sessions will be devoted to research and development, packaging for self-service, corrugated and fibreboard materials, food packaging, production line and machinery, printing, closures and flexible packaging and plastics, the sponsor announced.

Robert N. Johnson of The Kroger Co., Cincinnati, will present the packager's view of the Food Additives Amendment to the Federal Food, Drug and Cosmetic Act, and Adolph Miller of Milprint, Inc., Milwaukee, will give the supplier's view of the amendment. Dr. Walter A. Maclinn, director of The Refrigeration Research Foundation, will cover the work of his foundation in sponsoring basic and applied research on the handling of perishable commodities between the producer and consumer.

Other speakers will include: William J. Rothfuss, Cryovac division, W. R. Grace & Co., Cambridge, Mass., on shrink and vacuum packaging with flexible films; W. E. Wood, Processes Research, Inc., on how the principles of magnetic tape, punched tape or data processing may be applied to automatic packaging lines; Dr. M. A. Miller, Aluminum Company of America, Pittsburgh, on aluminum foil's use as a component of flexible packaging, particularly with convenience foods.

Also, Edward L. Kuhn, Consoli-

dated Packaging Machinery Corp., Buffalo, N. Y., on the proper design and requirements for automatic machinery applying closures to containers in mass production; Hale S. Cadieux, International Basic Economy Corp., on the how, when and why of using air devices for motion and control on the packaging line, and Robert D. Lowry of Cryovac on the shrinkage characteristics of a new irradiated polyolefin film.

Plastics Packaging Will Be Discussed at Seminar

"Plastics Packaging—Problems, Potentials, Profits" will be the theme of a special seminar on plastic resins to be conducted September 28 at the Statler-Hilton Hotel, New York City. It is sponsored by the Packaging Institute of that city.

The question-and-answer session will deal with many of the principal phases of manufacture and use of plastic resins, including flexible packaging components such as films, laminations and coatings. Also discussed will be the strength, stability and economics of rigid packaging and the use of resins in adhesives.

Questions will cover the influence of the 1958 Food Additives Amendment to the Federal Food, Drug and Cosmetic Act upon application of resins; the use of new resins with properties of resistance to heat, moisture and chemicals which presently are not available, and many problems in the processing and application of various types of resins.

John J. Keville of Ludlow Papers, Inc., Needham Heights, Mass., will serve as moderator of a panel of well known authorities in the plastics field.

Included on the panel will be: William U. Funk, U. S. Industrial Chemicals Co., New York City; Adolph Miller, Milprint, Inc., Milwaukee; Rose C. Reed, Aluminum Company of America, Pittsburgh; Fred Shaw, Continental Can Co., New York City; P. C. Underwood, Eastman Chemical Products, Inc., Kingsport, Tenn., and Robert Ruth, Package Machinery Co., East Longmeadow, Mass.

Food Additive Ruling

In an amendment to the food additive regulations, the Food and Drug Administration has ruled that the food additive distilled acetylated monoglycerides manufactured from edible fats may be safely used in or on food in accordance with certain prescribed conditions, which were published in the Federal Register of July 20.

TABLE	4: Financial Rat	ios of Individu	al Participatin	g Companies, 1	1958-59
	Earnings As a %	Earnings As a %	Earnings As a %	Ratio of Net Sales	Net Worth

	Of	Sales	Earning: Of Tota				Ratio of No		Net Worth Of Total	
Average for nine	1959	1958	1959	1958	1959	1958	1959	1958	1959	1958
national packers Average for 19	.95	.52	4.59	2.56	7.64	4.29	4.82	4.92	60.1	59.8
regional packers Average for 33	1.12	.63	6.74	4.24	9.44	6.13	6.01	6.74	71.4	69.2
sectional packers Average for 33	1.13	.83	6.96	5.22	9.72	7.33	6.17	6.27	71.6	71.2
local packers Average for 20	1.10	.96	5.77	5.90	8.40	8.21	5.25	6.16	68.7	71.9
sausage mfrs. Average for eight other meat proces		1.66	9.82	7.32	14.16	10.72	4.29	4.41	69.4	68.2
ing companies	1.18	.80	8.76	6.09	14.92	10.83	7.43	7.65	58.7	56.3



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Everyone wants one!

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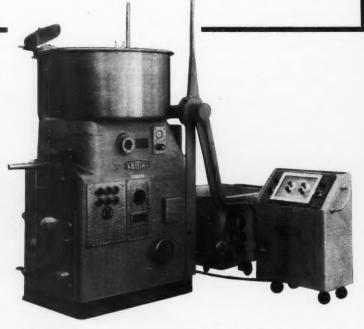
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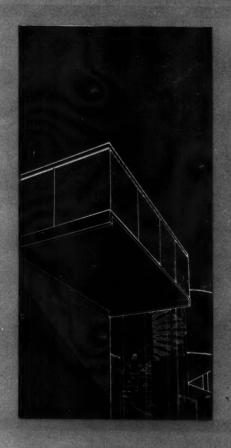
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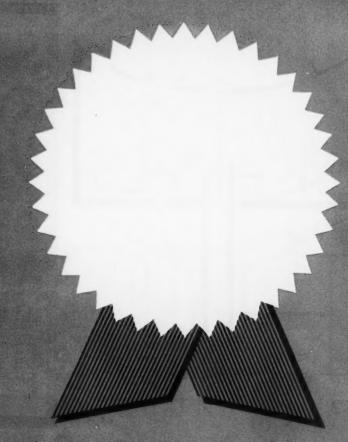
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Kansas City 8, Mo., Victor 2-8414

Distributors for Middle Atlantic States LUCAS L. LORENZ, INC., 80 Gerry St., Brooklyn 6. N. Y.

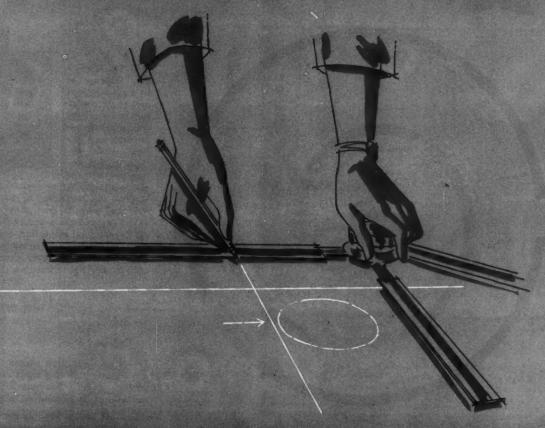
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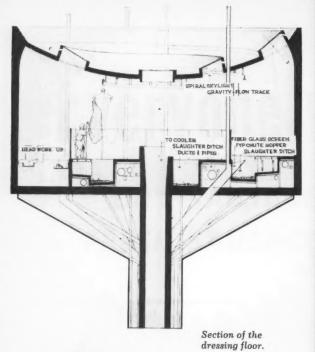
Distributors for Great Lakes Region SHARP TOOL SERVICE CO., 5401 W. Lake St., Chicago 44, Illinois HUbbard 2-1225

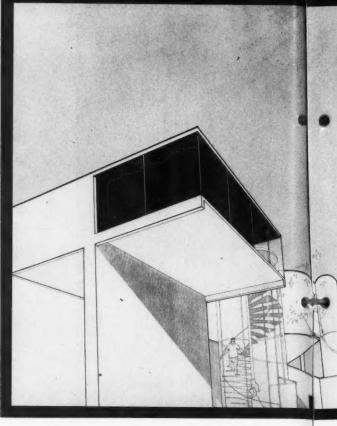




ARCHITECTURAL CONTEST BRINGS OUT FRESH VIEWPOINTS ON MEAT PLANT DESIGN

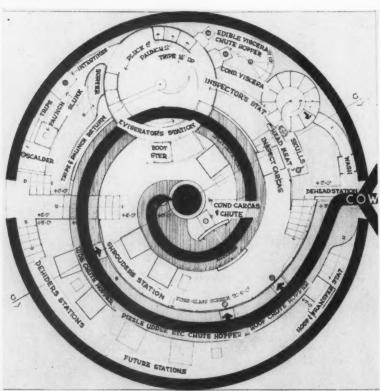








At right above is one exterior view of Schleiger's plant as seen from the truck dock.

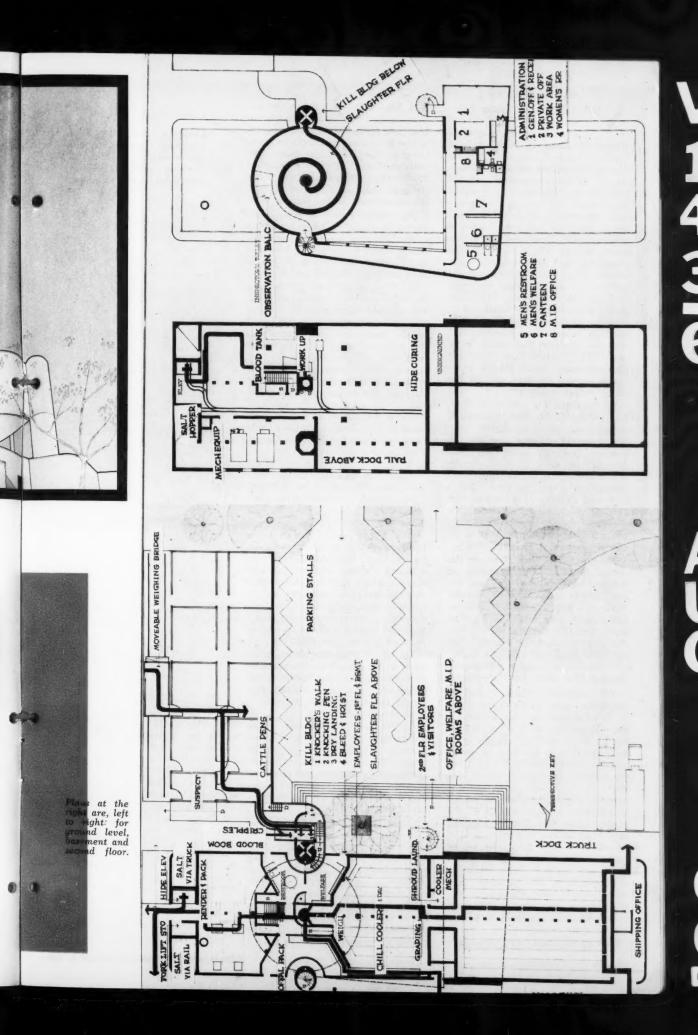


D A V I D S C H L E I G - ER, winner of first place honors among the architectural students, set up his dressing floor on a circular basis because such a design provides the



greatest usable floor area in relation to the perimeter of the outer wall and permits gravity movement of the carcasses in a descending spiral toward final inspection. Schleiger proposed that the department be 50 ft. in diameter and well illuminated with natural light through a skylight.

Dressing floor plan shows carcasses entering at the right and finishing their downward spiral movement at shrouding platform.



EBRASKA auto plates carry the phrase, "Beef State." This description interested Ronald H. Sims, an architect from London, England, who is a visiting instructor teaching the senior design class in architecture at the school of engineering, University of Nebraska, Lincoln. On inquiry he discovered that not one of his 23 fifth-year senior students had ever visited a packinghouse. It seemed deplorable to him that students in a great cattleproducing and beef-dressing state should keep on following an old pattern of designing office buildings and apartment houses for their senior projects when at least half of them would eventually find employment in industrial architecture. He reasoned further that since some might find themselves designing packinghouses, there should be a design project centered around the state's major industry.

He broached the subject to Prof. Linus Burr Smith, chairman of the department of architecture, and found an enthusiastic supporter. A contest judging committee was formed consisting of Sims, Smith, Willis Regier, Omaha architect, who specializes in packinghouse design and is an alumnus of the school, and Drs. D. W. Glascock, inspector in charge of the Omaha station, USDA Meat Inspection Division, and E. M. Christopherson, assistant in charge.

The committee then drew up the design problem. The statement of the problem described the land site available in terms of water supply, roads, rail and the sewage facilities. City water was available at high rates, but the plentiful well water was not certified as potable. The industrial land was available in 10-acre parcels and had a topography ranging from dead level to rolling.

The imaginary client wished to construct a plant with a dressing rate of 20 head per hour for an 8-hour day. However, because of limited funds, he wished to provide only such facilities in the form of cooler space, employe welfare rooms, livestock pens, mechanical equipment room, etc., as would enable him to obtain federal inspection, although he did want a plant capable of expansion in terms of dressing capacity and additional operations such as sausage and meat fabrication, quick curing of hides, rendering and cooler and freezer space for a two-shift per day operation. The problem also encompassed consideration of the efficiency of disposition and layout, permanence of materials and low maintenance costs.

MID REQUIREMENTS: Dr. Glas-

cock briefed the students on the requirements for a federally inspected plant and furnished each with a copy of the layout and construction book compiled by Dr. J. S. Stein, the MID chief staff officer for facilities. Under the tutelage of Regier, the students made several trips to beef dressing plants in the Omaha area.

The students had a three-week period in which to acquaint themselves with the functional requirements of the beef dressing business and to design their plants. Four entries were selected for top honors.

In reviewing the basic architectural challenge-the problem posed for the students-Sims observes that the competitors moved in two general design patterns, the conventional and the unorthodox. In selecting three relatively different designs for top honors, Sims expressed the view of the committee that this was the last opportunity the senior students had to be creative. If the spark of vision is not fanned at this stage of professional development, it may never glow in the heat of reality. Furthermore architectural progress is achieved by the creativeness of the architect and the daring of his client. These two may seldom be matched.

Prof. Smith observed that architectural design creates a subtle mood that influences the efficiency of the worker, even though he is unaware of this factor. It can raise the stature and prestige of the industry within the community. Many packers spend untold dollars on promotion, entertainment, etc., in trying to gain the good will of producers, customers, community members and others, but the success of these efforts is often doubtful.

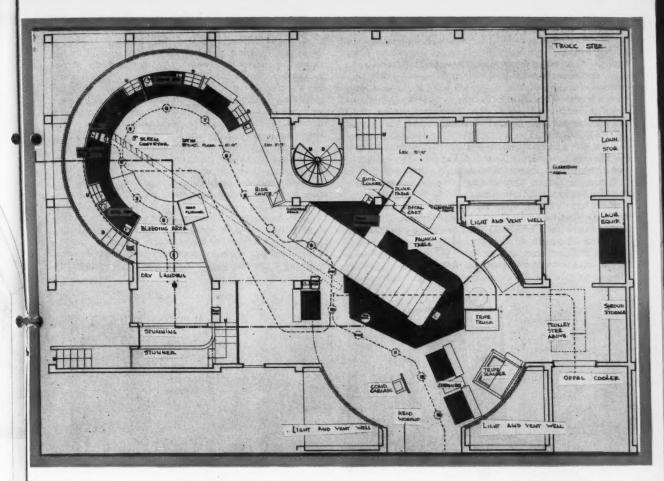
Yet building packing plants in the spirit of the unique treatments suggested by the winning designs would create architectural showplaces that would be regional and national in their attraction.

As functional units, the plants would meet the inspection requirements of the MID, according to Dr. Glascock. He commented further on the unique quality of the plans, all of which embody on-the-rail dressing. Not one calls for the conventional bed technique.

Could these plans be translated into plants at reasonable cost? To this question architect Regier gives a qualified "yes." He notes that they present equipment accommodation problems, since they are unorthodox, and that equipment would have to be designed to fit their requirements. However, they possess many intangible virtues that might well make them low-cost units. A mong

Exterior view shows how light and ventilation wells surround the cylindrical working areas in Nelson's design for a packinghouse.





Plan (above) and section (below) show the two cylinders, with one devoted to dressing operations and the other to viscera inspection, workup and shrouding.

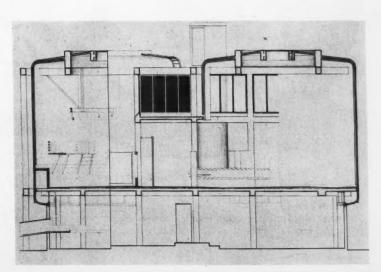




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CHARLES NEL-SON, whose design placed second in the competition, proposed a two-unit circular plant; in one cylinder, pre-liminary work and hide removal would be performed and the other would

house the viscera inspection and later operations. The two circles are connected by the chain (carcasses) and the moving top viscera inspection table. The coolers (not shown) would be located on the second (dressing) level and carcasses could be loaded for truck and railroad transport from either the second or first floors.



these are their influence on the workers' efficiency; their ability to "upgrade" the jobs and, consequently, attract better workmen; their effect on the community and, possibly, an avoidance of the restrictive problems often encountered, and favorable impressions made on customers and producers. Everyone likes to do business with a leader. Time alone will tell, says Regier, whether circular designs will break the traditional square and rectangular patterns of beef dressing plants.

FIRST PLACE: Top honors went to the plant employing the circular design feature to the maximum. Its student designer is David Schleiger. His reasons, furnished to the Provisioner upon request, are:

"Since the design of machinery is a bit outside our field, I focused my attention on evolving an architectural form based, I feel, upon the logical requirements of the processing functions. I could not resist the temptation to throw in a few ideas for processing equipment. The three elements on the ground floor-cattle pens, rendering department and coolers-are free to expand in the directions shown, without interference.

"Killing and bleeding of the animal takes place in the glass block 'kill building' and the carcass is hoisted to the round dressing floor on the second level. This becomes the distribution center for virtually every part of the carcass. As the carcass moves along the spiral track, the workers stationed along its path remove their respective products and deposit them in chutes which come together at the center under the floor and are directed to the appropriate departments below, all of which are arranged around the core.

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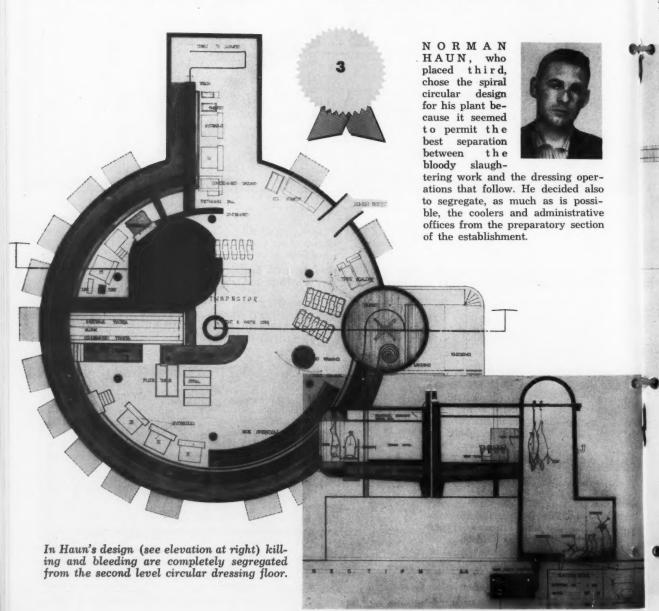
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"It is not necessary to truck products from one area of the floor to another, or to cross the line in the process

of carrying out an operation.

"Aside from the architectural reasoning that the circular form of dressing floor lends an individual expression to this most important step in the process, the circle of all forms provides the most floor area for the footage of periphery wall. By employing a spiral track, maximum use is made of the floor area. If the spiral track is imposed upon a catenary slope, the carcass glides automatically from the perimeter of the circle, where the



beef enters, to the center of the circle, where the dressed beef leaves. Expansion of the dressing floor can be realized by adding stations, for which room is provided, and by increasing the speed of the 'lazy susan' eviscerating and head inspection wheels."

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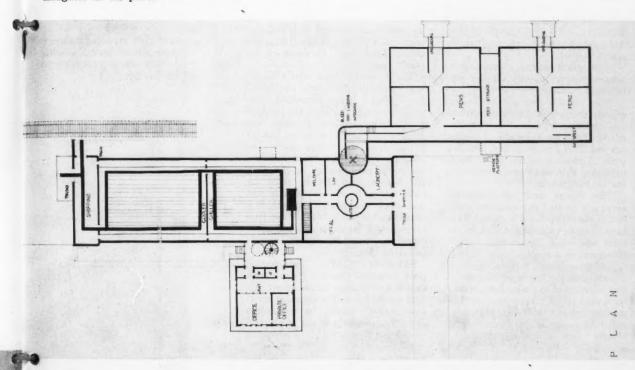
Schleiger's design makes maximum use of the circle. The live cattle infeed, to which the animals would be driven for stunning, sticking and bleeding, etc., is cirocular in nature. The circular dressing department would be 50 ft. in diameter and would feature a high level of natural light admitted through plexiglass windows in a spiral skylight. The carcasses would move by gravity from the outside of the circle to the core which would be equipped with transfer devices for directing the sides to the cooler area. Hydraulic work platforms would be spotted along both sides of the rail. The cattle would be supported on swivel frames. These two factors would make it possible to modify worker assignments to adjust to variations in killing volume. The plan also provides room for additional hydraulic work platforms that would permit doubling the proposed rate of slaughter in the plant.

Paunch and head workup would be performed on a moving circular table. The location of these units in relation to the spiral rail is such that one inspector could examine and pass all three parts of the animal at one station, according to the plan.

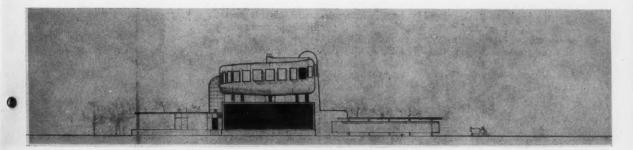
Coolers are located on the first floor to one side of the circular core in which the fancy meat packing and carcass weighing would be performed. These would end with a shipping dock from which rail reefers would be loaded on one side and trucks on the other.

Rendering and salt storage facilities would be placed on the other side of the core. Salt storage units could be loaded from either trucks or rail cars. Cured hides would be deposited by elevator at this point and moved by industrial trucks into transport vehicles.

The core would effectively separate the hot from cold areas. Separate from, but connected with the circular dressing floor at the second level, would be the building complex housing the administrative and welfare rooms. In this rectangular structure the general office would have glass walls but would retain the circular motif



Haun's circular dressing room is perched on and feeds product into more conventional structure below.



by the use of a spiral staircase from the front ground level.

The livestock handling facilities would include a movable weighing bridge. The plant would occupy a 225-ft. x 255-ft. area. Circular flower and/or shrub plots would be employed to break the square symmetry of the grounds. The plot plan calls for ample parking space with planned traffic flow.

THIRD PLACE: Another plan using a circular idea for the dressing area was the entry submitted by Norman Haun. He states:

"Perhaps the greatest element influencing my design was 'blood.' Blood seems to drip from every feature of the present day packing-house. It drips from the ceilings and walls. It drips from the machines and from the people, making it difficult to distinguish who is handling what. This presence of blood inspired the spiral solution.

"The spiral makes it possible to separate areas—mainly the live animal and human.

"The carcass swirls cleanly and quietly around the circumference in an expressive tube, freeing the worker from the necessity of getting too red. The knocking and bleeding work is located on the lower level, confining this work environment to one or two people.

"The cooler and administrative areas are located for optimum comfort of the individuals involved. Perhaps the most significant factors are sight and smell. It seemed logical, therefore, to segregate.

"Subconsciously, I think the beef animal was the main inspiration. I have attempted to make dying easier for the cattle, if this is possible. The steer or heifer will (I hope) appreciate it as much as the worker who blindly flays away with his red

knife."

It is interesting to note that Haun's plans include a laundry on the first floor. His reaction, according to Sims, is typical of that of the group upon their exposure to the operations of a

slaughtering plant.

In Haun's plan, the cattle would be stunned, bled and the head skinned on the first floor, and hoisted to the second level circular dressing area. This unit would be superimposed upon the first, with decline conveyors for the shrouded sides and chutes for viscera. The bled carcasses would move around the circle's outer periphery, passing a combination of fixed and hydraulic platforms. The work stations would occupy about 75 per cent of the periphery of the 82.5-ft. circle.

In Haun's plan, the initial second level operations are completely separated from the first phase of the work. The heads are severed upon entering the dressing area and, after washing, are placed on inspection trucks. They, with the matching viscera and carcasses, arrive at a central point where one inspector can examine them.

Condemned material is chuted to the floor below, whereas the passed products are worked up on this floor. The balance of the circle is occupied by the head and tripe workup sta-

tions and equipment.

The first floor section under the dressing department would house the laundry, offal packing and welfare facilities. The area forward of the central core would be the site for coolers and would have a central shipping room feeding both rail cars and trucks. The offal room also would have an exit designed for truck shipment.

The livestock pens would be located in back of the core and would be equipped with permanent unloading ramps and separate facilities for holding suspect animals. The office would be connected to, but separate from, the main plant. The plan to provide for expansion was drawn in two phases. In the first, the basement would be used for hide curing. In the second, this section would be enlarged to include a rendering department and the first floor would be expanded for additional coolers and a sausage manufacturing department.

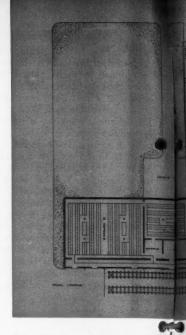
SECOND PLACE: The second place winner, Charles Nelson, designed a two-unit circular plant; the first would house the dressing operation, which would be performed along the periphery of the circle, and the second unit would house viscera inspection and allied operations in

the packinghouse.

In explanation, Nelson states:

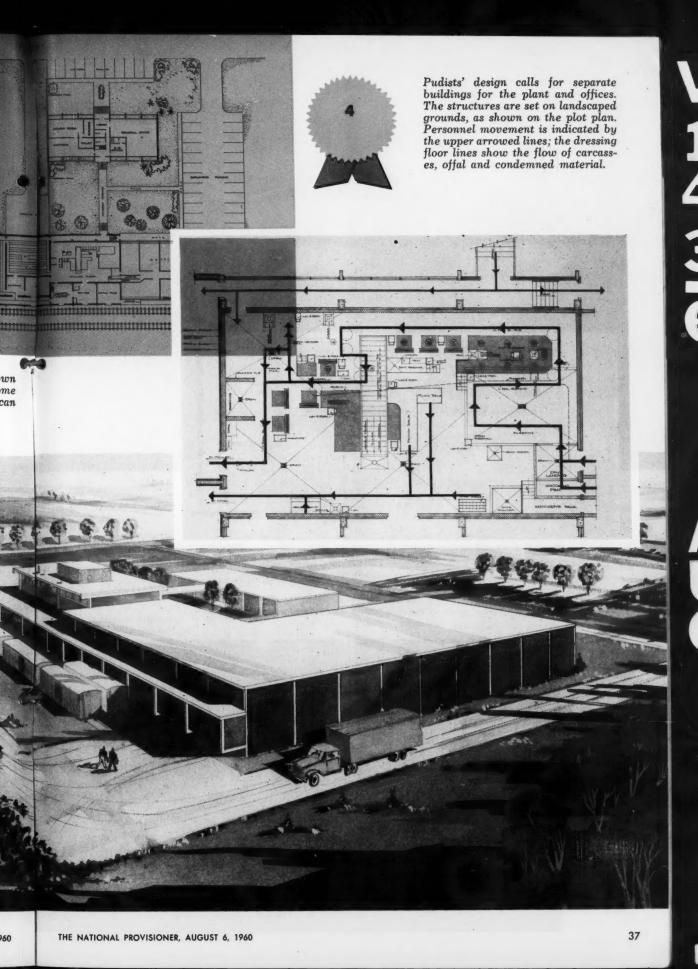
"The killing floor is the generator. Not only does it determine the efficiency of the operation, but it also generates most of the undesirable smells and emotional qualities inherent in an industry of this sort. Therefore, the building accommodations must be set up so that this facility will operate as a machine, at once fulfilling process requirements and taking into consideration working conditions and aesthetic (emotional) factors.

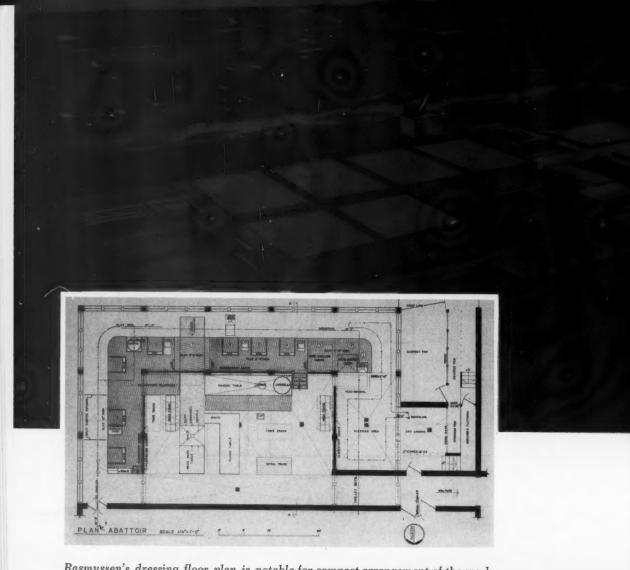
"In this bicircular scheme, the object is to segregate the hide operations (crude) in the first unit from the evisceration-inspection (refined) work in the second unit. The walls



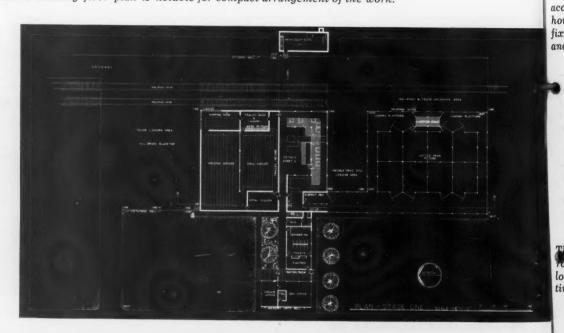
Attractive structure shown below would be a welcome addition in any American community.







Rasmussen's dressing floor plan is notable for compact arrangement of the work.



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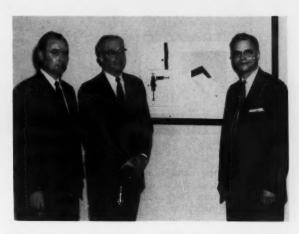
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are constructed of translucent Fibreglas and air is pulled from the room to a purifying unit. My goal is to achieve a building economically feasible, industrially efficient and as pleasant as possible for those who work there."

The building would be a two-

Sides also would be moved by decline conveyor from the second floor cooler complex. In this student's design a cooler block minimizes refrigeration losses since the hot areas would be separated from the coolers by temperate rooms, such as MID and welfare rooms on the up-

JUDGES include Ronald H. Sims, London architect and visiting instructor at the University of Nebraska; Prof. Linus Burr Smith, chairman of the department of architecture, University of Nebraska, and Willis Regier, registered professional architect of Omaha.



In Rasmussen's plan for a conventional type of plant, mechanical facilities would be located in a separate building (upper center) with access by a tunnel from the packinghouse proper. The dressing floor has fixed platforms for the initial work and moving platforms for finishing.



The offices and employe welfare boms (see plot plan at the left) are located in a wing surrounded attractively by lawns and shrubbery.

level structure. Cattle would be driven via ramps to the upper level, and after stunning and shackling in an area adjacent to the hide removal circle, would be conveyed by a chain into the first circle. Here the operations would be performed along the outside of the circle. Inedible products would be collected at a central point and moved by screw conveyor to the inedible products department, which is located in the lower section of the second circular work area. Hides would be chuted directly to the hide inspection table on the first level. Passageways would connect this area with the shipping dock and the plant's hide cellar.

After hide removal, the opened carcass would arrive at the evisceration station. Under this plan the viscera would be inspected on a 20ft. inspection conveyor, which occupies the center of this circular space. Around the outside of the room, auxiliary operations such as viscera separation, tripe scalding, etc., would be performed.

The conveyor then would carry the sides past the shrouding station into the first of the two upper-level coolers from which rail or truck loading would be performed.

(Editor's Note: Although the reproduction of the drawing [see page 33] does not clearly establish the fact, Nelson in his plans took advantage of the rolling terrain and selected a site that permitted him to have grade level loading facilities for trucks on both the upper and lower floors of the building.)

per level and storage and mechanical facilities on the lower floor.

The general offices and employe welfare rooms would be housed on the second floor between the dressing and chilling sections.

Nelson's plan also envisions a landscaped area in front of the building.

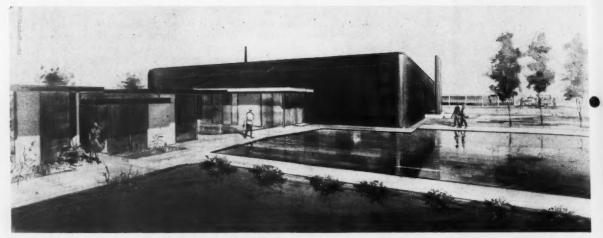
FOURTH PLACE: The fourth place plan was submitted by Modris Pudists, who designed a highly efficient conventional plant with straight put-through flow from the cattle receiving pens to the carcass shipping area.

(Editor's Note: Pudists was not available for a personal interview and, consequently, the reasons behind his design are not presented.)

The plant and the office and welfare facilities are separated. While connected by a covered passage, the latter area is landscaped and arranged to create a mood of complete disengagement from work during lunch time, clothes changing time, work spells, etc.

The cattle move from the livestock pens onto the dressing floor, to the coolers and then out as beef sides in a virtually uninterrupted straight line.

During the dressing operation, the carcass is snaked in the most efficient way. The shackled and stuck animals follow a "U" pattern through the curbed bleeding area. In the last phase of bleeding, the carcass is being moved by a power conveyor past the high platform at which hind feet removal, transfer, crotch opening and butting are per-



An outdoor pool adds to attractiveness of this plant designed by Karlis Dzenis.

formed. For the balance of the opening and hide removal operations the conveyor moves past three hydraulic platforms. The carcass then arrives at the eviscerating and inspection station. Hydraulic platforms are also used for splitting, final inspection-trimming and washing-shrouding operations. Use of these platforms permits one operator to work easily at both high and low carcass levels.

A central shipping room would adjoin the fancy meat and carcass coolers and open onto the combination truck and rail loading dock. With two rail spurs and two loading locations, the plant could load four reefers from one switch engine spotting.

Another straight line flow plan was submitted by L. N. Rasmussen. He utilizes fixed work platforms for initial operations and seven hydraulic platforms at the stations for the subsequent operations. In his design the carcass flow in the dressing department would follow a "U" pattern with the center of the "U" housing the viscera and head workup facilities.

Rasmussen was the only one who separated his mechanical facilities from the main building, housing them in a structure in line with the dressing section but across the two spur railroad tracks. This building would be reached by a tunnel.

The general and private offices would be separated from the welfare facilities by a waiting room and the employe rooms would be connected with the plant by an aisleway. The offices and welfare rooms would be surrounded by landscaped grounds.

One of the plant drawings envisioned the use of a pool as part of the landscaping pattern. Considering the

Dr. D. W. GLAS-COCK, inspector in charge at the Omaha station of the USDA Meat Inspection Division, acted as a judge in the contest. He commented favorably on the progressive approach taken in all the students' plans.



copious quantities of water employed and the relatively constant temperature of the clean but non-potable waste such as in compressor cooling, this might be a showpiece idea. Possibly such a pool could be stocked with tropical fish and plants to flourish in all weather.

Members of AMI Back President Eisenhower's Drive on Inflation

Members of the American Meat Institute have stepped up their efforts to combat inflation in answer to a plea from Robert Gray, President Eisenhower's secretary.

AMI president Homer R. Davison reported that the response was excellent to the White House request. In a letter to Davison, Gray asserted:

"The threat of inflation has not been eliminated from the American scene, even though it has subsided in recent months.

"This is the insidious nature of the inflationary danger: It is like a

latent cancer which, if detected soon enough, can be checked, but which can never thereafter be neglected except at mortal risk.

"The coming years will test the capacity of the American free-enterprise economy to prove that Khrushchev is wrong in his estimate of our ability to hold our lead over the Soviet economy. We must grow and expand in the 1960's. For Khrushchev to be proved right, he would have to have our help in weakening the strength and stability of the American dollar in the world.

"Inflation could spell the difference in this fateful contest between a rigidly planned economy and our own system of private enterprise. We must see that it does not happen. Labor, management and government must, in their respective spheres, act responsibly and with an awareness of all that is at stake.

"The President has provided the leadership in the fight against inflation by insisting on balanced federal budgets and reduction of our national debt. These decisive policies will help to hold inflation in check, but they must be matched by equal discipline and decisiveness throughout our economic system if we are to achieve orderly growth.

"The American Meat Institute can render the nation a vital service by bringing these facts to the attention of the American consumer."





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PANELISTS AT AMI meeting in Nashville, Tenn., included (I. to r.) W. F. Moss, David M. Traver, W. V. Wahmann, John McDonald and Jesse Safley.

Tennessee Economy Gets Big Boost From Meat, and Continued Industry Growth Is Likely, AMI Says

THE meat and livestock industry is one of Tennessee's most rapidly growing industries, and prospects for its continued growth are bright. These are highlights of a report presented to Gov. Buford Ellington by the American Meat Institute at a recent meeting at Nashville.

The first copy of the AMI's "Manual of Facts on the Meat and Livestock Industry in Tennessee and the Nation" was presented to the governor. These are some of the facts it stresses: Tennessee meat packers and processors produce approximately 250,000,000 lbs. more meat per year than is needed to meet the requirements of consumers in the state; thus, Tennessee is a meat "exporting" state. Tennessee farmers



AMI MANUAL is presented to Tennessee Gov. Buford Ellington (right) by Lorenz Neuhoff, jr., president of Tennessee Packers, Inc., Union City.

are expected to sell about 800,000,-000 lbs. of live meat animals this year for an income of about \$150,-000,000, representing one-third of the state's total agricultural revenue.

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Meat packers and processors in the state employ more than 4,200 persons, with an aggregate payroll of \$17,000,000 a year. Tennessee now ranks 12th among all states in hog production; 25th in sheep and lambs. The state has climbed to 23rd in recent years in cattle and calf production, a boost from 25th place held in 1953. Pork production and processing still play a vital role in the state's economy, but beef production accounts for more than half the state's livestock volume.

More than 50 meat packers, sausage processors, state officials, agricultural college faculty members, producers, newsmen and others took part in the luncheon session. In addition to the governor, special guests included Commissioner of Agriculture W. F. (Red) Moss, who took part in a panel discussion. Moss praised the AMI manual and said he was especially interested to note that the meat and livestock industry has surpassed cotton production as an agricultural factor in Tennessee.

Other panelists were John Mc-Donald, farm editor of station WSM, Nashville; David M. Traver, vice president of the East Tennessee Packing Co., Knoxville, and Jesse Safley, farm editor of the Nashville Banner. W. F. Wahmann, manager of Neuhoff Packing Co., Nashville, a Swift division, was moderator.

Safety Training Program

[Continued from page 22]

vestigated and finally reported. The third unit, "The Human Element," will describe the leadership techniques a foreman must master effectively to motivate his crew. It also will describe the elements of human behavior that indicate potential trouble and how to cope with the accident-prone worker.

The fourth unit, "Instructing For

Safety," will describe the proved techniques for on-the-job safety instruction and the importance of this training to accident-free production.

The fifth unit, "Departmental Housekeeping And Inspection," will stress the correlation between good housekeeping and accident and fire prevention. It will tell the supervisor how to conduct a housekeeping inspection program and what and ley. where to inspect. This is one of the most critical areas in meat processing operations since slips and falls and fires continually beset the packing industry.

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The sixth unit, "Materials Handling and Storage," will describe proper lifting and rules for safe operation of hand and power trucks. With the relatively large amount of product handling in the meat plant, both manual and mechanical, this is a topic of special interest to the line supervisor.

The seventh unit, "Fire Prevention and Control," will describe the inspection procedure for detecting possible sources of fire, the equipment to be used in combating a fire and procedure for evacuating departmental personnel.

The remaining three subject units will be devoted to the discussion of special problems designated by the student body. The discussion leaders will be qualified safety engineers with packinghouse experience. This will be the time and place to get answers to specific safety problems.

The film, "Packing Your Future With Safety," created specifically for pork dressing safety, will be shown and discussed.

The safety training program, the first in the food industries, presents management with the opportunity for training supervisory personnel in safety. The need for this training is real since governmental agencies and labor unions are taking an active interest in plant safety. Management must possess an equal fund of safety knowledge if it is to prevent an erosion of its power in the area of safety direction.

The first supervisors' safety training school will be limited to about 20 to assure maximum assimilation and



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participation by the students in the sessions of the program.

The nominal investment required to send a supervisory employe to this training program is certain to pay for itself quickly as any meat industry plant, from the small to the very large, is paying from thousands to millions of dollars annually for compensation and direct medical costs. This expenditure usually can be reduced through an intelligent and management-supported safety training program.

Meat and sausage industry companies desiring to send their supervisors to the school should send the names of the enrollees with a check to cover the tuition to Richmond Unwin, chairman, training committee, meat packing section, National Safety Council, c/o Reliable Packing Co., Chicago 9, Ill.

New Uses of Animal Fats Help Livestock Market

Use of stabilized animal fats and oils in feeds has increased during the past several years because they improve the physical properties of the feeds, in addition to supplying the high energy content desired, the National Renderers Association has declared. Another factor leading to the increased use has been the relatively low price of stabilized animal fat due to increased production and the loss of a part of the soap market to detergents, according to the Chicago-based group.

The NRA has supported and sponsored numerous research projects in an effort to find new and additional uses for inedible stabilized animal fats. Some of the results of the projects are now showing up in the use of fats in the manufacture of paints, lubricants and other similar materials.

The renderers group has also been active in promoting additional exports of stabilized animal fats and oils to deficient nations of the world. There was some increase in exports last year, but this was offset by a slight decline in domestic consumption and with an increase in production, the carryover on these materials was a little higher than in the preceding year.

Current low prices on tallow are creating more interest in foreign markets and it is hoped that export trade may be built up to help reduce existing surpluses. The addition of tallow to the list of commodities available under P. L. 480 would give a timely lift to the export trade and have an effect on strengthening the livestock market, the National Renderers Association suggested.

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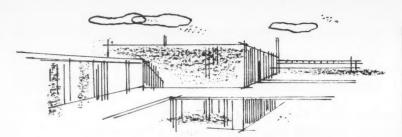
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BOOK REVIEW

Sodium Chloride, published by Reinhold Publishing Corp., New York City. Price \$20.00.

Edited by Dale W. Kaufmann, chief chemical engineer, International Salt Co., Inc., Scranton, Pa., this new 743-page monograph brings together modern data on salt sources, production, properties and uses. Described as the first and only comprehensive treatment of the subject, the book compiles information on salt which was heretofore scattered or unavailable, with 19 specialists contributing 27 chapters to the American Chemical Society monograph.

In the introduction, Kaufmann covers the history and entymology of salt, noting its importance in alchemy and old chemistry, and discusses salt sources and methods of recovery. He lists the following salt sources in approximate order of world importance: 1) brines, 2) rock salt deposits, 3) chemical reactions producing co-product and by-product salt, 4) salt-containing substances (shrubs, plants, etc.) and 5) salt-impregnated substances (peat, muds).

A section on "Sodium Chloride in Animal Nutrition" contains salt requirements for beef cattle, dairy cattle, sheep, swine and poultry. Facts on feeding practices, deficiency symptoms and salt poisoning are presented for the different species of farm animals.

Described in the chapter entitled "Brine Wells and Pipelines" are brine well fields, drilling and casing for artificial brine, operation of brine wells and operation of brine pipelines. The author says that about 75 per cent of the salt used in the United States today for both domestic and industrial purposes is obtained initially as brine and only 25 per cent is mined or quarried in the dry state.

A discussion of analytical methods includes methods used currently for quality control in the salt industry. Treated in this section are such subjects as the analysis of rock salt by the water solubility method; the analysis of evaporated salt; water solubility versus acid solubility; acid analysis of rock salt, and brine strength measurement.

"Sodium Chloride in Physiology, Nutrition and Medicine" is concerned with disturbances in salt balance and salt metabolism, the relation between salt and hyperten- sion and therapeutic uses of salt. Unloading equipment, hopper cars, handling equipment, hydraulic handling and caking of salt are outlined

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in a section on handling and storage of the substance.

In a discussion of the uses of salt and brine, editor Kaufmann includes the following: 1) curing and tanning of hides and skins, 2) soap and glycerine, 3) salt as a flavor, 4) curing miscellaneous meat packing products, 5) canning, 6) animal nutrition and 7) refrigeration. He points out that with respect to animal nutrition, the main salt usage is in the manufacture of prepared livestock and poultry feeds.

Other chapters are devoted to brine purification; vacuum pan salt; grainer salt; salt specialties and dissolvers; materials used by the salt-producing and salt-consuming industries; low-temperature properties and uses of salt and brine; chemical reactions of sodium chloride, and physical properties of sodium chloride in crystal, liquid, gas and aqueous solution states.

The book has a glossary of words on salt and two indexes.

Rate of Year's Cattle Kill Shows In Numbers On Feed

The high level of cattle slaughter and beef production for the year so far was reflected in numbers of bovine stock on feed July 1. Cattle and calves on feed for market in 26 major feeding states on July 1 numbered 5,576,000 head, according to the Crop Reporting Board. This number represented a decline of 16 per cent from the April 1 count of 6,649,000 head and an even sharper drop from the January 1 count of 7,206,000 head.

With no 26-state report on the number of cattle and calves on feed for July 1 last year, but assuming that the percentage difference between the 21-state count of 5,376,000 and the 26-state total of 5,576,000 for 1960 would be about the same for 1959, last year's 26-state total might be estimated at about 5,-365,000 head. This would indicate that there were about 200,000 head more cattle on feed July 1 in the 26 states than a year earlier. The five states not reporting last year were Wyoming, New Mexico, Nevada, Washington and Oregon.

Increases in numbers of cattle on feed July 1 over the same date last year ranged from 1 per cent in the north central states to 11 per cent in the six western states. Marketings from the 21 states for the second quarter of 1960 were up from the same period last year, while the number of replacements declined. Marketing for the six months were also well above replacements for the same period.

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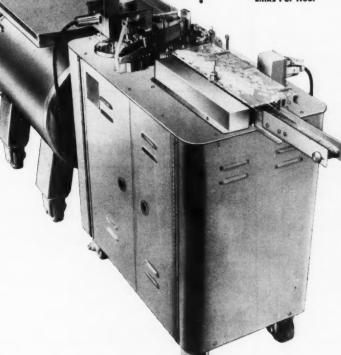
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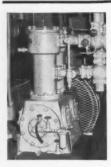
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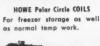


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Meat Production Falls Slightly In Week

Production of meat under federal inspection for the week ended July 30 fell to 380,000,000 lbs., a slight decrease from the 388,000,000 lbs. for the week ended July 23 and about the same decrease from the 386,000,000 lbs. registered in the same week a year ago. Slaughter of all livestock was about the same as the previous week. Cattle slaughter for the week of July 30 numbered 18,000 head over the same week last year while hog slaughter fell 163,000 head below last year. Estimated slaughter and meat production by classes appear below as follows:

Week	Ende	d	Number	Production			RK . lard)
			M's	Mil. Ibs.		Number M's	Production Mil. Ibs.
July	30,	1960	 365	213.9		1.025	142.0
July	23,	1960	 375	220.9		1.025	143.1
Aug.	1,	1959	 347	201.4		1,188	162.6
			VE	AL	LA	MB AND	TOTAL
Week	Ende	d	Number	Production	M	UTTON	MEAT
			M's	Mil. 1bs.	Number	Production	PROD.
					M's	Mil. Ibs.	Mil. Ibs.
July	30,	1960	 92	12.2	255	11.5	380
July	23,	1960	 91	12.2	265	11.9	388
Aug.	1,	1959	 82	11.0	248	11.4	386

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week	Ende	d	CAT	TLE		HO	GS	
July July Aug.	30, 23, 1,	1960 1960 1959	 Live 1,020 1,025 1,013	586 589 580		243 247 242	138 140 137	
Week	Ende	d	CAL	VES		P AND MBS	LARD	PROD.
*****		-	Live	Dressed	Live	Dressed	cwt.	lbs.
July	30,	1960	 235	133	94	45	*****	32.8
July	23.	1960	 235	134	94	45	of the latest and the	
Aug.	1.	1959	 237	134	96	46	14.0	40.3

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, June 1960-59, as reported to The Provisioner:

	Ju	ne
	1960	1959
Cattle, head	42,130	35,717
Calves, head	20,104	18,109
Hogs, head	15,370	19,389
Sheep, head	65,223	48,120

Meat and lard production for June

Sausage	10,834,776	8,493,083
Pork and beef	12,377,946	13,382,487
Lard, substitutes		807,746
Totals	24,654,871	22,683,316
As of June 30, 1960,	California had	125 meat
inspectors. Plants un	der state insp	ection to-
taled 362 and plants	s under state	approved
municipal inspection n		

Wilson Plans New Step to Stay Outside Albert Lea

A Minnesota Municipalities Commission decision favoring annexation by the city of Albert Lea of 226 acres of land, including the Wilson & Co. plant, will be appealed by Wilson to the district court in Albert Lea, company attorney Ralph Peterson announced.

The commission set August 23 for a special election in which 636 residents of the area will be eligible to vote on the annexation proposal.

Federal Meat Inspection Is Granted to 20 Plants

The Meat Inspection Division, U.S. Department of Agriculture, has granted meat inspection to the following 20 plants:

Ed Nimmer, Inc., 2719 N. 3rd st., Milwaukee 12, Wis.; The Great Atlantic & Pacific Tea Co., 4601 Cancord., Halethorpe, Md., mail, P. O. Box 837, Baltimore 3, Md.; The Great Atlantic & Pacific Tea Co., 11500 W. Burleigh st., Wauwatosa 10, Wis.; Long Creek Meat Co., Long Creek, Ore., and subsidiary Economy Packing Co.; Armour and Company, 775 Columbus ave., Roxbury, Mass., mail, 301 Southampton st., Boston 18, Mass.; Greeley Capitol Packing Co., 8th ave. and Cache La Poudre, Greeley, Colo., and Melton's Barbecue, Highway 301 bypass, Wilson, North Carolina.

Also, Suburban Foods, Inc., 1053 Raymond blvd., Newark 2, N.J., and subsidiary Suburban Prime Foods Co.; Smoke-Craft, Inc., 213 S. Ferry st., Albany, Ore.; Plymouth Rogers, Inc., 385 North ave., North Abington, Mass.; Rudnick & Silva, Inc., 545 W. Weber ave., mail, P. O. Box 36, Stockton, Cal., and Wholesale Meat Packers, Inc., 71 Gansevoort st., New York 14, N.Y.

Also, Libby, McNeill & Libby, 1700 W. 119th st., Chicago 43, Ill.; H. J. Heinz Co., 657 Park ave., Medina, N.Y.; Kingsford Packing Co., Inc., Kingsford Heights, Ind.; Dinzler Meat Co., 3945 Easton ave., St. Louis 13, Mo.; Fiddler's Creek Farm, Inc., R. D. 1, Titusville, N.J.; Gardner Beef Co., Inc., 219 Summer st., Worcester 8, Mass.; Friendly Ice Cream Corp., 1261 Westfield st., West Springfield, Mass., and Shedd-Bartush Foods, 1434 Poinsett hwy., mail, P. O. Box 424, Greenville, S.C.

Meat inspection has been withdrawn from Kosher Packing Co., Kilburn ave. road, Rockford, Ill., mail, 1111 W. Randolph st., Chicago 7, Ill.; Luer Bros. Packing Co., 701-731 E. Broadway, mail, P. O. Box 313, Alton, Ill.; Wimp Packing Co., 1127 W. 47th pl., Chicago 9, Ill.; Cushman Foods Co., Inc., 700 Williamsburg st., mail, P. O. Box 643, Aiken, S.C.; National Frozen Meat Products, 307 N. Front st., mail, 485 Janney st., Philadelphia 34, Pa.; Excelsior Quick Frosted Meat Products, Inc., 11-02 Bridge Plaza South, Long Island City 1, N.Y.; Golden Gate Salami Co., 428 Pacific st., San Francisco 11, Cal., and Medomak Canning Co., situated in Winslows Mills, Me.

NLRB Seeks to Halt Store Picketing in Plant Dispute

The National Labor Relations Board has filed an action in federal court in Oklahoma City seeking an injunction restraining a union local from using "unfair labor practices" in a dispute with Turvey Packing Co., Blackwell, Okla.

The NLRB charges Local 340, Amalgamated Meat Cutters and Butcher Workmen of North America, with illegally picketing a number of food markets distributing Turvey products in Oklahoma and Kansas.

Tongues: Toledo to U. K.

Frozen beef tongues, brought from three states, were loaded abroad a Norwegian ship at Toledo (Ohio) Marine Terminals recently. The tongues, weighing 84,000 lbs., comprised the first frozen food shipment to leave the Port of Toledo for an overseas market. Robert Kellogg, TMT dock superintendent, said refrigerated trucks from Chicago and Omaha reached the terminal.

PROCESSED MEATS . . . SUPPLIES

USDA Will Purchase Frozen Ground Lamb

The. U. S. Department of Agriculture has announced that it will buy frozen ground lamb again, on an experimental basis, for schools participating in the national school lunch program. Purchases will be made with funds transferred by Congress from Section 32 for use under the National School Lunch Act. Quantities and prices offered will determine amounts to be bought.

Frozen ground lamb will be purchased only from vendors operating under federal inspection, in order that the product purchased may be shipped in interstate commerce. The product must be prepared from domestically slaughtered and processed lamb, according to the USDA.

Offers will be considered only from vendors who have a certificate on file with the USDA certifying they are in compliance with the Humane Slaughter Act of 1958, PL 85-765. However, until August 30, offers will be considered from vendors if they certify to USDA that, through provisions of PL 86-547, they are exempt from provisions of the Humane Slaughter Act.

Frozen ground lamb must be prepared in accordance with schedule QQ-September 1959 (as amended). Offers either by letter or telegram are due by 2 p. m. (EDT), each Tuesday until further notice, beginning August 16. Acceptances will be made by telegram filed by USDA by midnight Friday following receipt of offers. Deliveries under the first awards are to be made during the period from September 26 to October 22, 1960.

Details of the offers are in Invitation to Bid No. 2, announcement LSP-2, which is being mailed to the meat industry this week.

Provisioners for Lockers and Freezers to Meet

One of the most important sessions at the 21st annual national convention of locker and freezer provisioners will be a session devoted fully to portion control meat operations. The convention, which will be held September 18 to 21 in Chicago's Hotel Sherman, will feature the portion control presentation as a general session on Tuesday afternoon, September 20.

The National Institute of Locker and Freezer Provisioners, sponsor of the meeting, says that more and more of its industry's operators are becoming interested in the idea of fabricating and merchandising portion control meat products. information on that subject will be presented at the convention by several operators who have developed successful portion control programs in their locker and freezer provisioning establishments.

Oil Chemists Hear Food Additives Act's Good Side

While there are some negative effects incident to compliance with the Food Additives Act, the act itself "has a very high yield of good and beneficial results," E. Gordon Robbins, food and drug attorney for Armour and Company, Chicago, observed recently in addressing the American Oil Chemists' Society's short course on edible fats and oils at the University of Illinois, Urbana.

teers, Choi Choi Good Good

Bull

Cann

Prime: Rour Tr. 1 Sq. 6 Arm Ribs; Brish

Nave Flan

Choice Hind Fore Rour Tr. Sq. (Arm Ribs Ribs Brisl

Nave Flan

Sq. Rou Bris

Loin

COV C&C a Cow, 3 Cow, 3

Cow, Bull,

Prime Prime Choice Choice Choice

Good,

FRESI

STEEL Cho Cho Goo Goo Star

cow: Con Can Bull FRES Cho LAMI Prin Prin Cho Cho

Goo

LOIN

THE

1 0 8-1 10-1 12-1 PICN

Good (

P

It is true, he said in first acknowledging the burdens, that research will become more time consuming and costly and that there may be a tendency to avoid whole areas of study because of the flat ban on carcinogens that is imposed by the Delaney clause.

On the plus side, however, he noted, companies will begin a more realistic evaluation of their research programs; they may learn of markets they did not know existed, and they will know that the foods they sell are safe for human consumption. Increased consumer confidence in food products will be of additional real value, he said.

Noting the prevalence of distorted facts, or fiction, about chemicals in food, Robbins commented: "It is to be hoped that the public will cease being deluded and will develop the same confidence in all foodstuffs that they have in U. S. inspected meat."

DOMESTIC SAUSAGE

Pening suppue
Pork sausage, bulk, (lcl., lb.)
in 1-lb. roll38 @43
Pork saus; sheep cas.,
in 1-lb. package53 @59
Franks, sheep casing,
in 1-lb. package64 @68
Bologna, ring, bulk481/2@55
Bologna, a.c., bulk36 @43
Smoked liver, a.c., bulk 38 @46
Polish sausage, self-
service pack59 @72
Smoked liver, n.c., bulk 47 @53
New Eng. lunch spec 60 @67
Olive loaf, bulk441/2@53
Blood and tongue, n.c471/2@69
Blood, tongue, a.c451/2@65
Pepper loaf, bulk 441/2@641/2
Pickle & Pimento loaf44 @53
Bologna, a.c., sliced
6, 7-oz. pack. doz2.61@3.60
New Eng. lunch spec.,
sliced, 6, 7-oz., doz. 3.95@4.92
Olive loaf,
sliced, 6, 7-oz., doz2.93@3.84
P.L. sliced, 6-oz., doz2.78@4.80
P&P loaf, sliced,
6, 7-oz., dozen2.78@3.60

DRY SAUSAGE

(Sli	ced	, 6	-oz	. pa	ckag	e, lb.)
Cervelat	, h	og	bı	ings		1.06@1.08
Thuring	er .					64@66
Farmer						
Holstein	er					85@87
Salami,	B.C					98@1.00
Salami,	Ge	noi	1 8	tyle		1.10@1.12
Salami,	CO	oke	d			51@53
Peppero	ni					90@92
Sicilian						1.04@1.06
Gotebor	g.					91@93
Mortade	lla					60@62

CHGO, WHOLESALE SMOKED MEATS

Wednesday, August 3, 196	60
Hams, to-be-cooked, 14/16, wrapped	50
Hams, fully cooked, 14/16, wrapped	51
Hams, to-be-cooked,	91
16/18, wrapped	491/2
16/18, wrapped	501/2
Bacon, fancy, de-rind, 8/10 lbs. wrapped	45
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped Bacon, No. 1, sliced 1-lb.	46
heat seal, self-service pkg.	56
SPICES	

(Basis Chicago, original bar- rels, bags, bales)
Whole Ground
Allspice, prime 86 96
resifted 99 1.01
Chili pepper 56
Chili powder 56
Cloves, Zanzibar 60 65
Ginger, Jamaica 46 55
Mace, fancy Banda 3.50 3.90
East Indies 2.95
Mustard flour, fancy 43
No. 1 31
West Indies nutmeg 1.83
Paprika, American,
No. 1 5
Paprika, Spanish,
No. 1 6
Cayenne pepper 6
Pepper:
D 1 22 - 1
White 93 1.0
Rlack 75 7

SAUSAGE CASINGS

(Lcl prices quoted to n facturers of sausage	e)	
Beef rounds:	(Per s	et)
Beef rounds: Clear, 29/35 mm	(1 61 9	40
Clear, 29/33 mm		.40
Clear, 35/38 mm	1.40@1	.50
Clear, 35/40 mm Clear, 38/40 mm	1.20@1	.40
Clear, 38/40 mm	1.35@1	.40
Not clear, 40 mm./dn .	80@	85
Not clear, 40 mm./up .	000	OF
Beef weasands:	(Ea	cn)
No. 1, 24 in./up	15@	18
No. 1, 24 in./up No. 1, 22 in./up	16@	18
Beef middles:	(Per s	et)
Ex. wide, 2½ in./up	3.75@3	.85
Spec. wide, 21/2 in	9 75@9	90
Spec. med. 1%-21/a in		
Narrow, 1%-in./dn		
Beef bung caps:	(Ea	ch)
Clear, 5 in./up	42@	46
Clear, 416-5 inch	32@	36
Clear, 4-41/2 inch	20@	22
Clear, 31/2-4 inch		
Beef bladders, salted:		
71/2 inch/up, inflated .		91
6½-7½ inch, inflated .		12
		14
51/2-61/2 inch, inflated .		
Pork casings:	Per ha	nk)
29 mm./down		
29/32 mm	4.20@	1.35
32/35 mm	3.20@	3.35
35/38 mm	2.50@	2.70
38/42 mm	2.25@	2.35
Hog bungs:	Œ	ch)
Sow, 34 inch cut	694	284
Evnowt 24 in out	E2.	O RE
Export, 34 in. cut Large prime, 34 in	33	0 00
Large prime, 34 in	42	44
Med. prime, 34 in	29	@31
Small prime Middles, cap off	16	@ 19
Middles, cap off	72	@74
Skip bungs	11	@12
Runners, green		
Breen		_ 20

		_	_	_	_	_	_	_	_	_	
heep	casings:										(Per hank)
26/28	mm.										.5.35@5.45
24/26	mm.										.5.25@5.35
22/24	mm.										.4.15@4.25
20/22											.3.65@3.75
18/20											.2.70@2.80
16/18											.1.35@1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chg. Pure refined gran. nitrate of soda Pure refined powdered nit of soda Salt, paper sacked, f.o.b. Chgo. gran. catlots, ton Rock salt in 100-lb.	o. \$11.98 5.65
nitrate of soda Pure refined powdered nit of soda Salt, paper sacked, f.o.b. Chgo, gran. catlots, ton	rate
Pure refined powdered nit of soda	rate
of soda	
Salt, paper sacked, f.o.b. Chgo. gran. catlots, ton	8.65
Chgo. gran. catlots, ton	
Book colt in 100 lb	30.50
bags, f.o.b. whse., Chge	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.50
Refined standard cane	
gran., delv'd. Chgo	9.91
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	9.00
Dextrose, regular:	
Cerelose, (carlots, cwt.) .	7.6
Ex-warehouse, Chicago .	
SEEDS AND HER	

(Lel., lb.) Wh	ole Gr	ound
Caraway seed	33	38
Cominos seed	40	45
Mustard seed		
fancy	23	
yellow Amer	20	
Oregano	37	46
Coriander.		
Morocco, No. 1	24	28
Marjoram. French	54	63
Sage, Dalmatian.		
No. 1	59	66

52

FRESH MEATS... Chicago and outside

CHICAGO

Aug. 2, 1960

CARCASS BEEF	
Mteers, gen. range: (carlots, 1)	0.)
Choice, 500/600 40	
Choice, 600/700 40	
Choice, 700/800391/2@40	
Good, 500/600 38	
Good, 600/700 371/	2n
Bull 32	1/2
Commercial cow271/2@29	
Canner-cutter cow 29	

PRIMAL BEEF CUTS

Prime:	
Rounds, all wts53	@54
Tr. loins, 50/70 (lcl) .84	
Sq. chux, 70/90	33
Armchux, 80/110 311/2	@ 32
Ribs, 25/35 (lel)55	
Briskets (lcl)26	@ 27
Navels, No. 11434	@ 151/2
Flanks, rough No. 1 .	16
Choice:	
Hindqtrs., 5/700	52
Foregtrs. 5/800301/2	
Rounds, 70/90 lbs 471/2	@ 48
Tr. loins, 50/70 (lcl) .75	@81
Sq. chux, 70/90	33
Armchux, 80/110311/2	
Ribs, 25/30 (lcl)50	
Ribs, 30/35 (lcl)49	
Briskets (lcl)26	@ 27
Navels, No. 1143	4 @ 151
Flanks, rough No. 1	16
Good (all wts.);	
Sq. chucks31	@ 32
Rounds46	@48
Briskets25	@26
Ribs47	@50
Loins, trim'd71	@72

COW, BULL TENDERLOINS

	grade, fresh	
Cow,	3 lbs./down	 75@80
Cow,	3/4 lbs	 85@90
Cow,	4/5 lbs	 95@100
Cow,	5 lbs./up	 108@114
Bull,	5 lbs./up	 108@114

CARCASS LAMB

					(IC	1., 113.)
35/4	5 lbs.		٠	٠.	.41	@ 44
45/5	5 lbs.				.41	@44
55/6	5 lbs.				.41	@ 431/2
						@ 44
						@ 44
						@ 431/2
all	wts.		٠		.37	@ 42
	45/5 55/6 35/- 45/- 55/-	45/55 lbs. 55/65 lbs. 35/45 lbs 45/55 lbs 55/65 lbs	45/55 lbs	45/55 lbs 55/65 lbs 35/45 lbs 45/55 lbs 55/65 lbs	45/55 lbs	35/45 lbs. 41 45/55 lbs. 41 55/65 lbs. 41 35/45 lbs. 41 35/45 lbs. 41 45/55 lbs. 41 55/65 lbs. 41 all wts. 37

FRESH BEEF (Carcass):

50

BEEF PRODUCTS

BEEL LICOPOCIS	
(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	32
Tongues, No. 2, 100's	31
Hearts, regular 100's	181/2
Livers, regular, 35/50's	18
Livers, selected, 35/50's	301/4n
Tripe, cooked, 100's	8n
Tripe, scalded	51/2
Lips, unscalded, 100's .	121/2
Lips, scalded, 100's	141/2n
Melts	53/4n
Lungs, 100's	53/4
Udders, 100's	43/4n

FANCY MEATS

36
34
125
145
26.00

BEEF SAUS, MATERIALS FRESH

Canner-cutter cow meat.	(lb.)
barrels	42
Bull meat, boneless,	
barrels	46
Beef trimmings,	
75/85%, barrels	33
85/90%, barrels	36
Boneless chucks,	
barrels	42
Beef cheek meat,	
trimmed, barrels	341/2n
Beef head meat, bbls	30½n
Veal trimmings,	
honologe harrole 49	@42

VEAL SKIN-OFF

(Lcl., lb.)
Prime, carcass, 90/12049@50
Prime, carcass, 120/15048@50
Choice, carcass, 90/12046@47
Choice, carcass, 120/15045@47
Good, carcass, 90/15041@43
Commercial, 90/19036@38
Utility, carcass, 90/19032@34
Cull carcass, 60/12029@31

REEF HAM SEYS

DEEL LIMM	SEIS
Insides, 12/up, lb	
Outsides, 8/up, lb	
Knuckles, 71/2 up, lb.	5
_	
n-nominal, b-bid, a-asl	ked

Los Angeles San Francisco No. Portland Aug. 2 Aug. 2 Aug. 2

PACIFIC COAST WHOLESALE MEAT PRICES

STEER:		
Choice, 5-600 lbs\$42.00@44.00	\$44.00@45.00	\$44.00@46.00
Choice, 6-700 lbs 42.00@43.00	42.50@45.00	43.00@46.00
Good, 5-600 lbs 39.00@41.00	41.00@42.00	43.00@44.00
Good, 6-700 lbs 38.00@40.00	40.00@41.00	42.50@43.00
Stand., 3-600 lbs 37.00@39.00	38.00@41.00	37.00@39.00
cow:		
Commercial, all wts 30.00@33.00	32.00@34.00	34.00@36.00
Utility, all wts 28.00@31.00	28.00@30.00	32.00@35.00
Canner-cutter 25.00@29.00	25.00@28.00	39.00@44.00
Bull, util. & com'l 36.00@39.00	36.00@38.00	39.00@40.00
FRESH CALF: (Skin-off)	(Skin-off)	(Skin-off)
Choice, 200 lbs./down 48.00@52.00	None quoted	44.00@50.00
Good, 200 lbs./down 47.00@51.00	42.00@45.00	41.00@47.00
LAMB (Carcass):		
Prime, 45-55 lbs 40.50@42.00	38.00@42.00	36.50@40.50
Prime, 55-65 lbs 38.00@40.00	38.00@40.00	None quoted
Choice, 45-55 lbs 40.50@42.00	38.00@42.00	36.50@40.50
Choice, 55-65 lbs 38.00@40.00	38.00@40.00	None quoted
Good, all wts 37.00@40.00	None quoted	36.00@38.00
FRESH PORK: (Carcass) (Packer style) 135-175 lbs. U.S. No. 1-3 None quoted	(Shipper style) None quoted	(Shipper style) 30.00@32.00
LOINS:		
8-10 lbs	54.00@56.00	52.00@56.00
10-12 lbs	54.00@ 58.00	52.00@ 56.00
12-16 lbs	49.00@54.00	49.00@55.00
PICNICS: (Smoked)	(Smoked)	(Smoked)
4- 8 lbs 30.00@34.00	30.00@34.00	31.50@36.00
HAMS (Cured);	-	
12-16 lbs	48.00@52.00	48.00@52.00
16-20 lbs 43.00@51.00	46.00@50.00	49.00@55.00

NEW YORK

Aug. 3, 1960

CARCASS BEEF AND CUTS

Prime steer:	(lcl., lb.)
Carcass, 6/8004	@ 46
Hinds., 6/7005!	@ 60
Hinds, 7/80055	@ 59
Rounds, cut across,	
flank off48	8 @ 53
Rds., dia. bone, f.o 49	
Short loins, untrim80	
Short loins, trim1	12 @ 140
Flanks1	
Ribs5	
Arm chucks3	
Brickets2	
Plates1	
riates	0 6 10
Choice steer:	
Carcass, 6/7004	21/2@431/2
Carcass, 7/8004 Carcass, 8/9004	11/2@421/2
Carcass, 8/9004	01/2@411/2
Hinds., 6/7005 Hinds., 7/8005	2 @ 56
Hinds., 7/8005	01/2@55
Rounds, cut across,	
flank off4	7 @ 52
Rds., dia. bone, f.o4	8 @ 53
Short loins, untrim6 Short loins, trim9	4 @ 70
Short loins, trim9	0 @ 105
Flanks1	
Ribs	
Arm chucks3	
Briskets2	
Plates1	5 @ 18
Good steer:	
Carcass, 5/6004	01/2@411/2
Carcass, 6/7004	01/2 @ 411/2
Hinds, 6/7005	0 @ 55
Hinds, 7/8004	9 @ 54
Rounds, cut across,	
flank off4	6 @51
Rds., dia. bone, f.o 4	7 @ 52
Short loins, untrim	30 @66
Short loins, trim	78 @85
Flanks	17 @ 20
Ribs	48 @ 54
Arm chucks	321/2@35

FANCY MEATS

	(Lcl., lb.)	
Veal	breads, 6/12-oz	135
12-0	oz./up	155
Beef	livers, selected	36
Beef	kidneys	23
Oxtai	ls, ¾-lb. frozen	16
	VEAL SKIN-OFF	
	(Carcass prices, lcl., lb.)
Prim	e, 90/12051	@ 55
Prime	e, 120/15050	@ 54
Choic	e, 90/12045	@ 51
	e, 90/12045 e, 120/15044	@ 51 @ 50
Choic		
Choic Good	e, 120/15044	@ 50
Choic Good Good	e, 120/15044 , 60/9040	@ 50 @ 43
Choic Good Good Good	e, 120/15044 , 60/9040 , 90/12043	@ 50 @ 43 @ 47

CADCASS LAMB

	CMK	·		٠	r	2	J	u		•	u	ı	ND.		
													a	cl.,	(lb.)
Prime.	35/45					٠		٠					44	@	47
Prime,	45/55												43	@	46
Prime,	55/65													@	
Choice	35/45	,				٠							431	2@	47
Choice,	45/55	,				۰		٠					421	2@	44
Choice,	55/65	,											41	@	43
Good,	35/45												40	@	44
Good,	45/55												40		44
Good,	55/65												40	@	44
(Carlots, lb.)															
Choice	35/45	1											42	(0	43
Choice	45/55	,											411	20	42
Choice															41

CARCASS BEEF

	(Carlots, lb.)
Steer,	choice, 6/70042 @ 421/2
Steer,	choice, 7/800 42
Steer,	choice, 8/90041 @411/2
Steer,	good, 6/700401/2@41
Steer,	good, 7/800401/2@41
Steer,	good, 8/900 40

PHILA. FRESH MEATS

Aug. 2, 1960		
PRIME STEER: (1	cl.	lb.
Carcass, 5/700441/	2@4	161/
Carcass, 7/90044		
Rounds, flank off52		
Loins, full, untr60	@ 6	64
Loins, full, trim No		
Ribs, 7-bone56		
Armchux, 5-bone33		
Briskets, 5-bone25		30
CHOICE STEER:		
Carcass, 5/70042	@	14
Carcass, 7/900411	200	131/
Rounds, flank off50	@	
Loins, full, untr.,54	@	57
Loins, full, trim70	(a)	74
Ribs, 7-bone52	@	55
Armchux, 5-bone32	(a)	35
Briskets, 5-bone25	@	30
GOOD STEER:		
0000 010000	-	444

Loins, ruii, trim .	10	(cc 1 .4
Ribs, 7-bone	52	@ 55
Armchux, 5-bone	32	@ 35
Briskets, 5-bone		@30
GOOD STEER:		
Carcass, 5/700	40	@ 411/2
Carcass, 7/900	391/2	@41
Rounds, flank off		@48
Loins, full, untr.	48	@ 50
Loins, full, trim.	67	@ 70
Ribs, 7-bone	45	@ 47
Armchux, 5-bone	31	@ 32
Briskets, 5-bone		@ 30
COW CARCASS:		
Comm'l. 350/700	32	@ 331/2
Utility 350/700	31	@ 321/2
Can-cut 350/700 .	301/	@ 311/2
VEAL CARC.:	Choice	Good
60/90 lbs	n.q.	40@42
90/120 lbs	.43@45	41@43
120/150 lbs	.43@45	41@4:
LAMB CARC.:		

CHGO. PORK SAUSAGE

CHOO. FORK	340	JANGE
MATERIALS-	-FR	ESH
Pork trimmings:		(Job lots
40% lean, barrels		21
50% lean, barrels		23
80% lean, barrels		35
95% lean, barrels		41
Pork head meat		30
Pork cheek meat trimmed, barrels Pork cheek meat.		36
untrimmed		34

Phila., N. Y. Fresh Pork

PHILADELPHIA: (local, 1	cl. lb.)
Loins, Reg. 8/1248	@ 51
Loins., reg. 12/1647	@ 49
Boston butts 4/83	5 @38
Spareribs, sheet	
3 lb. dn46	@ 50
Hams, skinned, 10/12 411/	2@43
Hams, skinned, 12/14 411/	2@43
Picnics, S. S. 4/6271/	2@31
Picnics, S. S. 6/8261/	2@30
Bellies, 10/1433	
NEW YORK: (Box le	ots, lb.)
Loins, reg. 8/1245	@ 52
Loins, reg., 12/1645	@ 49
Hams, sknd., 12/1643	@48
Boston butts, 4/837	@ 42
Picnics, regular, 4/828	@ 32
Spareribs, 3/down44	@53

CHGO. FRESH PORK AND PORK PRODUCTS

FORK PRODUCTS	
Aug. 2, 1960	
Hams, skinned, 10/12	43
Hams, skinned, 12/14	43
Hams, skinned, 14/16	42
Picnics, 4/6 lbs251/2 @	26
Picnics, 6/8 lbs	25
Pork loins, boneless	55
Shoulders, 16/dn	301/2
(Job lots, lb.)	
Pork livers	121/2
Tenderloins, fresh, 10's 72	@ 75
Neck bones, bbls	9
Feet, s.c., bbls,	71/2

OMAHA, DENVER MEATS

(Carcass carlots, cwt	.)
Omaha, Aug. 3, 196	
Choice steer, 6/700\$39.5	25@39.75
Choice steer, 7/800 38.	75@39.25
Choice steer, 8/900 38.0	00@38.50
Good steer, 6/800 37.5	25@37.75
Choice heifer, 5/700 38.5	25@38.75
Good heifer, 5/700 36.	50@36.75
Cow, C-C & util 26.	00@27.50
Denver, Aug. 3, 196	
	50@40.00
Choice steer, 7/800 39.	
Choice steer, 8/900 38.	00@38.50
Good steer, 6/800 37.	00@37.50
	39.00
Cow, utility 25.	25@26.00

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Aug. 3, 1960) BELLIES SKINNED HAMS

F.F.A.		0	r	1	r	e	sk	1			From	en
421/4				 				10/12		 	41	2n
42@42	1/4							12/14			4	11/2
401/2				 				14/16			40	4 b
40											3	
381/2											3	
371/2								20/22			3	71/2
341/2								22/24			34	11/2
								24/26				
331/2@	34	Į						25/30			331/2 @	34
321/2												

F.F.A.	or fresh	1	Frozen
291/2b		6/8 .	29½n
303/4 .		8/10 .	303/4
321/2 .		10/12 .	321/2
321/2 .		12/14 .	321/2
30		14/16 .	30
281/2 .		16/18 .	281/2
27		18/20 .	27
D.S. BI	RANDED :	BELLIE	S (CURED)
n.q		20/25 .	261/2
n.q		25/30 .	251/2
G.A. fr	roz., fresh		D.S. Clear
251/2 .		20/25 .	25n
25		25/30 .	25n
191/2 .		30/35 .	19n
19		35/40 .	19n

3072		10/40	
371/2		20/22	371/2
341/2		22/24	341/2
331/2@	34n	24/26	331/2@34n
			331/2@34
			n32½
	PIC	NICS	
F.F.A.	or fresh	3	Frozen
241/2		4/6	241/2
			24
23b .		8/10	23n
			23n
			s in22

n.q.			٠			۰		٠	0	۰	4	25/30	
G.A.	f	r	0	Z	.,	,	f	r	e	8	h		D.S. Clear
251/2								٠				20/25	25n
25 .								٠				25/30	
191/2									۰			30/35	19n
												35/40	19n
151/2												40/50	15
							F		۵.	1		BACK	rs.
Froze	-1	3		0	T			-	-				
Froze	-			_	_		1	r	e	8	h		Cured
8n .							1	r			h.	6/8	Cured8n
8n . 8¼n							1				h	6/8 8/10	Cured8n9½
8n . 8¼n 8½n							1				h	6/8 8/10 10/12	Cured8n9½9½9½
8n . 8¼n							1				h	6/8 8/10 10/12	Cured8n9½
8n . 8¼n 8½n 9n .							1				h	6/8 8/10 10/12	Cured8n9½9½9½

Job Lot					(ar I	ot
431/2@44	Loins,	12/dn					43
43	Loins,	12/16				42	11/2
361/2	Loins,	16/20					36
32	Loins,	20/up					31
361/2@37	Butts.	4/8 .				34	116
33	Butts,	8/12				32	1/2
32	Butts,	8/up				31	1/2
43@44	Ribs.	3/dn .				40	1/2
31	Ribs,	3/5				30	1/2
22	Ribs,	5/up .					22
a-asked, b	bid, n	nomin	a	l			

FRESH PORK CUTS

11n	4		٠						٠			16/18										.1	2
11n		٠										18/20									1	21	6
11n	٠					ø	0		۰			20/25				۰			p		۰	.1	3
	(0	T	1	4	Ε	ı	\$		C	: E	LLAR		¢	1	U	1	r	S				
Froze	eı	a		a	T		Í	r	e	8	h								C	h	21	re	đ
						5	2	ns.		1	0	wls, be	22	2 6	20	a					2	3.0	× .
												Butts, l											

LARD FUTURES PRICES

(Drum	contrac	t basis)
FRIDAY	, JULY	29, 1960

	FRIDA	Y, JULY	29, 19	60
	Open	High	Low	Close
Sept.	10.62	10.70	10.60	10.651
Oct.	10.62	10.75	10.62	10.70
Nov.	10.60	10.62	10.55	10.551
Dec.	11.17	11.17	11.15	11.15
Jan.				11.001
Mar.				11.22
		10,000 lb		
Ope	en inte	rest at	close,	Thurs.

Mar.				11.228	a
Sales	: 2,440	,000 lb	s.		
Open	inter	est at	close,	Thurs.	2
July 28	: Sept	., 487: 0	Det., 20	1: Nov.	,
92; Dec	., 104;	Jan.,	9, and	Mar.,	B

	MOND	AY, AU	G. 1, 196	50
Sept.	10.70	10.92	10.70	10.92
Oct.	10.77	10.95	10.77	10.95
Nov.	10.67	10.77	10.67	10.72
Dec.	11.20	11.25	11.17	11.25
Jan.			11	.05b15
Mar.				11.22
Sale	es: 4,72	0,000 lb	8.	
Ope	n inter	est at c	lose, Fr	i., Jul
			205; N	

			ad Mar.	
	TUESD	AY, AU	G. 2, 19	60
Sept.	10.95	10.95	10.82	10.82a
Oct.	10.97	10.97	10.85	10.85
Nov.	10.70	10.72	10.65	10.65
Dec.	11.22	11.22	11.22	11.22
Jan.				11.05b
Mar.				11.22n
Sale	es: 3,20	0,000 lb	s.	
-			- 9	70

Sales:	3,200,	000 11	os.			
Open	intere	est a	t	close	, Mor	a.,
Aug. 1:	Sept.,	468;	Oct	., 21	5; No	V.,
76; Dec.	, 117;	Jan.,	9,	and	Mar.,	9
lots.						

IOUS.				
WED	NESDA	Y, AU	GUST	3, 1960
Sept.	10.77	10.80	10.67	10.67
Oct.	10.80	10.82	10.72	10.72
Nov.	10.62	10.65	10.60	10.60
Dec.	11.07	11.17	11.07	11.07
Jan.				11.05
Mar.				11.10b
Sale	BE: 3.48	0.000 11	16	

Sales: 3,480,000 lbs. Open interest at close, Wed., August 3: Sept., 460; Oct., 216; Nov., 97; Dec., 116; Jan., 9, and March, 9.

THURSDAY, AUG. 4, 1960 Sept. 10.70 10.72 10.57 10.62 Oct. 10.70 10.72 10.65 10.67 Nov. 10.57 10.57 10.50 10.50 Dec. 11.05-02 11.05 10.92 10.92

Dec.	11.00-02	11.00	10.32	10.02
Jan.				11.00a
Mar.				11.10n
Op	en inter	est at	close,	Wed.,
Aug.	3, Sept.	457; O	ct., 214	; Nov.,
97; D	ec., 122;	Jan.,	9, and	Mar., 9
lots.				

LARD FU	JTURES	PRICES
---------	--------	--------

	(Loose	contrac		
	Open		Low	Close
Sept.				10.00n
Oct.	s: none		* * * *	
	n inter			

MC	NDAY	, AUGU	IST 1, 1	960
Sept.				10.20b
Oct.				
	s: none			
Oper	intere	est at cl	ose, Fr	i., July
29: Se	pt., 65	, and	Oct., n	o lots.

TU	ESDA	r, AUG	UST 2,	1960
Sept.				10.18a
Oct.				
Oper		rest at		, Mon.,
WEDN	ESDA	r, AUG	SUST	3, 1960
Sept.				10.15ax
Oct.				

Sales: none.
Open interest at close, Wednesday, August 3: Sept., 65, and Oct., no lots.

THU	IRSDAY	, AU	G. 4,	1960
Sept				9.96
Sales:	none.			
	interes			, Wed
Aug. 3:	Sept., 6	5 lots		

N. Y. COTTONSEED OIL CLOSINGS

OIL CLOSINGS

Closing cottonseed oll futures in New York were as follows:
July 29—Sept., 11.53; Oct., 11.52; Dec., 11.49-51; Mar., 11.64b-70a; May, 11.64b-72a; July, 11.67b; and Sept., 11.55b-75a.

Aug. 1—Sept., 11.67-66; Oct., 11.66; Dec., 11.63-64a; Mar., 11.76b-85a; May, 11.77b; July, 11.82, and Sept., 11.05b-80a.

Aug. 2—Sept., 11.60-59; Oct., 11.55b-56a; Mar., 11.68; May, 11.69b-72a, and July, 11.74b-80a.

August 3—Sept., 11.58; Oct., 11.57; Dec., 11.54b-56ax; May, 11.68-69; May, 11.73, July, 11.77, and Sept., 11.60b.

Aug. 4—Sept., 11.58b-60a Oct., 11.57b-60a Dec., 11.57; Mar. 11.70; May, 11.73; July, 11.77, and Sept., 11.57b-60a Dec., 11.57; Mar. 11.70; May, 11.73; July, 11.77, and Sept., 11.72b-77a.

Meat meal and feeding tankage production in the first half of 1960 totaled 807,000 tons. This was 14 per cent above the production during the first half of 1959, but nearly the same as the output during the last six months of last year. The combined production of the two products was well above a year earlier for each of the first six months of the year.

MEAT MEAL AND TANKAGE OUTPUT RISES

F.O

Ungr

DIC Wet Lov Me-

50% 60% 60% 80% Stear (sp 60%

Feati

Hoof

Low Medi

High

Bone Jaws Trim Pigsl Pigsl

Wint c.a Wini

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THE

Production of meat meal, including poultry by-product meal, totaled 642,000 tons during January-June, 1960. This was over a tenth more than produced during the first six months of 1959, but only 1 per cent above production during the last half of last year.

Tankage production during the first half of 1960, at 165,200 tons, was over a fifth above the comparable period last year, but 6 per cent below the last six months of 1959

Production data for meat meal and tankage are based on virtually complete returns from producers of these feed materials. Meat meal includes poultry by-product meal but excludes feather meal.

MEAT MEAL AND DIGESTER OR FEEDING TANKAGE

	Meat M	eal	Tankage (digester	or feeding)
Month	1959	1960	1959	1960
	Tons	Tons	Tons	Tons
January	98,400	106,000	24,900	29,40
February	92,000	103,400	23,100	28.00
March	94,000	114,900	21,400	29,20
April	97,200	100,500	21,700	25,40
May	97,000	105,300	22,500	26,60
June	97,200	111,900	21,500	26,60
Total	575,800	642,000	135,100	165,20
July	2105,000		2 26,900	,
August	2101,400		2 27,800	
September	2101.600		2 27,900	
October	2108,200		2 30,500	
November	2104,700		2 30,900	
December	2111.800		2 31,900	
Total	2632,700		2175,900	
12 months	21,208,500		2311,000	
Does not include ta	nkage prod	uced for	fertilizer.	

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	Aug. 2	Aug. 2	Aug. 2
I-lb. cartons	15.50@17.50	16.00@18.00	13.50@15.50
50-lb, cartons & cans	14.50@16.50	16.00@17.00	None quoted
Tierces	13.00@14.50	15.00@16.00	12.00@14.00

PACKERS' WHOLESALE

LARD PRICES
Wednesday, August 3, 1960
Refined lard, drums, f.o.b. Chicago\$13.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago 13.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago 14.75
Leaf, kettle rendered drums, f.o.b. Chicago 14.75
Lard flakes 14.50
Standard shortening, North & South, delivered . 18.25
Hydrogenated shortening,

VEGETABLE OIL	•
Wednesday, Aug. 3, 19	
Crude cottonseed oil, f.o.b.	
Valley	101/sn
Southeast no	one qtd.
Texas 95%	@ 97/8n
Corn oil in tanks,	-
f.o.b. mills	113%
Soybean oil,	
f.o.b. Decatur	91/4 n
Coconut oil, f.o.b.	
Pacific Coast	131/4
Peanut oil,	
f.o.b. mills	15½n
Cottonseed foots:	
Midwest, West Coast	134
East	13%
Soybean foots:	- 70
midwest	15%

VECETABLE OUR

WEEK'S LARD PRICES

ALPEN O PHI	D FRICES
	Dry Ref. in
	rend. 50-lb.
cash	loose tins
tierce	(Open (Open
(Bd. Trac	ie) Mkt.) Mkt.)
July 2911.70n	
Aug. 111.70n	10.00b 12.25n
Aug. 211.70n	
Aug. 311.70n	10.121/2 12.50m
Aug. 411.70n	10.12½n 12.50n
Note: add 1/2c to	all prices end-

n-nominal, a-asked, b-bid

OLEOMADGADINE

- HE ALINING WILLIAM	
Wednesday, Aug. 3, 1960	
White domestic vegetable,	
30-lb. cartons Yellow quarters,	22
30-lb. cartons	241/2
Milk churned pastry,	231/2
750-lb. lots, 30's Water churned pastry.	23/2
750-lb. lots, 30's	221/2
Bakers, drums, tons17% @	183/4

OLEO OUS

ORFO OITO	
Prime oleo stearine,	
bags	111/2
Extra oleo oil (drums) .	16
Prime oleo oil (drums) .	151/4

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

weanesday, Aug. 3, 1960	
BLOOD	
Unground, per unit of	
ammonia, bulk	4.50n
DIGESTER FEED TANKAGE MATERI Wet rendered, unground, loose	ALS
Low test	5.50n
Med. test 5.00@	5.25n
High test	4.75n
PACKINGHOUSE FEEDS	
Carlots.	ton
50% meat, bone scraps, bagged \$75.00@	80.00
50% meat, bone scraps, bulk	72.50
60% digester tankage, bagged 75.00@	80.00
60% digester tankage, bulk 70.00@	
80% blood meal, bagged110.00@	
Steam bone meal, 50-lb, bags	
(specially prepared)	95.00
60% steam hone meal hagged 75.00@	

FERTILIZER MATERIALS	
tankage, ground,	
nit ammonia (85% prot.)	*4.5
eal, per unit ammonia †6.75@	7.00

Feather tankage, ground, per unit ammonia (85% prot.)	*4.50
Hoof meal, per unit ammonia †6.75	@ 7.00
DRY RENDERED TANKAGE	
Low test, per unit protein 1.306	@ 1.35n
Medium test, per unit prot 1.256	@ 1.30n
High test, per unit prot 1.156	@ 1.20n
GELATINE AND GLUE STOCKS	8
Dana stock (galetine) ten	10 50

GELATINE AND GLUE STOCKS	
Bone stock, (gelatine), ton	13.50
Jaws, feet (non-gel), ton 1.00@	3.00
Trim bone, ton 3.00@	7.00
Pigskins (gelatine), lb	71/2
Pigskins (rendering) piece 71/2@	121/2
ANIMAL HAIR	

Winter coll, dried,		
c.a.f. mideast, ton 80.0	00@ 85.00	
Winter coil, dried, midwest, ton 70.0	00@ 75.00	
Cattle switches, piece 11	1/2@ 3	
Summer processed (AprOct.)		
gray. lb	13@ 14	
*Del. midwest, †del. mideast, n-nom.	., a-asked	

TALLOWS and GREASES

Wednesday, August 3, 1960

A moderate trade was consummated in the inedible tallow and grease market late last week. Bleachable fancy tallow sold at 51/2¢, special tallow at 47/8¢, and yellow grease at 41/2¢, c.a.f. Chicago. Choice white grease, all-hog, was bid at $7\frac{1}{8}\phi$, c.a.f. New York, and was offered at 7%¢; some trading was reported at 71/4¢, the split price. Choice white grease, all-hog, had inquiries at 6@61/8¢. A few tanks of bleachable fancy tallow moved at 6¢, c.a.f. Avondale, La. Original fancy tallow was sought at 6%¢, c.a.f. New York, and offered up to 65%¢. Special tallow was bid at $5\%\phi$, and yellow grease at $5@5\%\phi$, c.a.f. East. Edible tallow traded at 91/4¢, f.o.b. River,

and at 93/4¢, c.a.f. Chicago.

Producers' and users' ideas were around 1/8@1/4¢ apart on inedible fats at the start of the new week; it was reported that offers on some stock were hard to uncover. A few tanks of special tallow sold at 5¢, c.a.f. Chicago, 1/8¢ up. Prime tallow traded at $5\frac{1}{4}\phi$, also c.a.f. Chicago, and some was bid for additional. Special tallow was bid at 5%¢@ 51/2¢, and yellow grease at 51/8¢, c.a.f. New York. Several tanks of edible tallow changed hands at 93/4¢, c.a.f. Chicago. A couple of more tanks of bleachable fancy tallow traded at 51/2¢, c.a.f. Chicago. Inquiry was also apparent on bleachable fancy tallow at 51/2¢, f.o.b. western point. No. 1 tallow was reported to have sold at 41/2¢, c.a.f. Chicago, and a tank of house grease at $4\frac{1}{4}\phi$. There were indications of $7\frac{1}{4}\phi$, c.a.f. New York, for choice white grease, all-hog, for quantity only.

Some users raised their ideas fractionally for certain stock and a moderate trade was made at midweek at steady to fractionally higher prices. Bleachable fancy tallow, regular stock, sold at 61/8¢, c.a.f. New York, and at 55%¢, c.a.f. Chicago; high titre bleachable fancy tallow was sought at 61/4¢, c.a.f. East, and at 6%, c.a.f. Avondale, La. Sellers asked 6% or better. Bleachable fancy tallow was offered later at

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charged is deflected downward. Positive locking is assured in the closed position by a rugged, simple yoke and handwheel. A large, hardened steel ball on the yoke distributes sealing pressure uniformly to the gasket.

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53/4¢, c.a.f. Chicago. No. 1 tallow and yellow grease sold within the range of 41/2@45/8¢, also c.a.f. Chicago. Edible tallow was still bid at 91/4¢, f.o.b. River, and available at 93/8@91/2¢; edible was also bid at 93/4¢, c.a.f. Chicago, and held at 10¢. Choice white grease, all-hog, was bid at 61/4¢, c.a.f. Chicago, and offered 1/4¢ higher. Choice white grease, allhog, was also bid at 7¢, c.a.f. Avondale, La., and offered out at 71/4¢. House sold 41/4¢, delivered Chicago.

TALLOWS: Wednesday's quotations: edible tallow, 91/4¢, f.o.b. River, and 93/4¢, Chicago basis; Original fancy tallow, 5%¢; bleachable fancy tallow, 55/8¢; prime tallow, 51/4¢; special tallow, 5¢, No. 1 tallow, 4½ @45/8¢, and No. 2 tallow, 4¢.

GREASES: Wednesday's quotations: choice white grease, all-hog, 61/4¢; B-white grease, 41/8@5¢; yellow grease, 41/2@45/8¢, and house grease, 41/4¢.

N. Y. HIDE FUTURES

	(Open	High	Low	Close
Oct.		14.90	14.78	14.70	14.70
Jan.		15.14	15.14	15.05	14.75b85a
Apr.		15.00b			14.80b95a
July		15.05b			14.85b-15.00a
Oct.		15.05b	15.10	15.10	14.90b-15.10a

	MO	nuay, Au	IR. 1, 1300	,
Oct	. 14.60b	14.85	14.68	14.85 -80
Jan	. 14.65b	14.75	14.75	14.85b75a
Apr	. 14.75b			14.90b-15.00a
July	. 14.75b			14.95b-15.05a
Oct	. 14.80b			15.00b-15.15a
Sales	8 lots.			

		Tue	sday, Au	g. 2, 196	0	
Oct.		14.70b	15.19	14.90	15.00	
Jan.		14.78b	15.21	15.10	15.05b-	.10a
Apr.		14.95b			15.10b-	.15a
July		15.00b	15.22	15.20	15.15b-	.25a
Oct.		15.10b	15.10	15.10	15.15b-	.25a
Sal	es:	23 lots.				

		Wednes	sday, Au	igust 3,	1960	
Oct.		14.90b	15.01	15.00	15.01 -	
Jan.		15.00b			15.05b-	.20a
Apr.		15.10b			15.10b-	.25a
July		15.15b			15.15b-	.30a
Oct.		15.20b			15.15b-	.30a
Sal	es:	9 lots.				

		Thurs	day, A	ug. 4, 19	960	
Oct.		15.05	15.05	14.85	14.85	
Jan		15.02b	14.95	14.91	14.90b-1	5.00a
Apr		15.10b			15.00b-	.08a
July .		15.15b			15.00b-	.20a
Oct		15.15b			15.00b-	.20a
Sale	s:	10 lots.				

CHICAGO HIDES

Wednesday, August 3, 1960

BIG PACKER HIDES: Approximately 100,000 hides changed hands last week at steady to 1/2¢ under previous sales. This figure would include some bookings by packers to their tanning subsidiaries. Heavy native steers sold well as River production declined 1/2¢ to 13¢ for July-August takeoff. Only a couple of thousand low freight production sold at 131/2¢. There was a fair call at the close of the week at those levels, but no action was noted. River light native steers declined 1¢ to 17¢ and some ex-lights were included at 181/2¢. Branded steers were reduced ½¢ as some 12,000 butt brands sold at 11¢ and about 10,000 Collies traded at 10¢. Around 13,000 River and St. Paul heavy native cows sold at the 1/2¢ price cut with no short freight material reported moved. Good trade of Northern branded cows was reported at 12¢, which was steady. However, close to 6,000 Southwesterns sold at 121/2¢, 1/2¢ decline. Light native cows were again ignored by buyers. A couple of thousand St. Paul native and branded bulls sold at 10¢ for natives and 9¢ for brands, all June forward.

No action was reported as this week opened, but heavy native steers and branded steers were sought at steady levels and some inquiry was noted for heavy native cows at 1/2¢ down.

On Tuesday, packers sold an estimated 80,000 to 85,000 hides at steady to 1/2¢ advance. Earlier in the day, about 15,000 heavy native steers, branded steers, heavy native cows and branded cows sold steady. Demand was stepped up later and some of the heavy native steers and branded steers recorded 1/2¢ increases. Several thousand River light and ex-light native steers sold steady at 17 and 181/2¢, respectively.

Market was quiet on Wednesday with the only action involving a couple of thousand Milwaukee and St. Paul heavy native cows at 15¢, ½¢ over the last sales at those points. Another sale involved a couple of cars of Oklahoma City branded cows, light average, at 13ϕ , an increase of 1/2¢ compared with last sales of Southwestern production.

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SMALL PACKER AND COUN-TRY HIDES: The Midwestern small packer market had a slightly better tone this week following the firming of the big packer market. The heavier weights were in fair call at 101/2@ 11¢, basis natives, for allweights of 60/62-lb. average. A little better tone was also apparent in the light average and some sellers upped their ideas a shade; the market currently is called 121/2@13¢ nominal. Some less desirable stock and longer freight material quoted fractionally less. The country hide market has been rather dormant of late with locker-butchers of 52-lb. average available within range of $10\frac{1}{2}@11\phi$, f.o.b. shipping points. Same average renderers are quoted at 10¢ with little call. No. 3 hides, 50/52 average, ruled steady at 71/2@8¢. Good and choice Northern trimmed horsehides were draggy at last sales of \$8.00@ 8.50 with ordinary at \$6.00@6.50.

CALFSKINS AND KIPSKINS: Last sales of big packer Northern heavy calf were made at 521/2¢ and market was inactive this week. Light calf were also quiet with 50¢ best price obtained recently by both big and large independents. Some sales of River kip were made last week at 41¢ and a car of Nashville production sold at that level. Last trade of River overweights was at 33¢. Regular slunks sold down to \$1.10 late last week. Small packer allweight calf was quoted at 39@40¢ nominal, the allweight kip at 30@31¢ nominal, shade easier. Allweight country calf was called steady at 22@24¢ nominal and kip steady at 18@20¢ nominal.

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Earl Martin

LIVESTOCK BUYERS

Phone: Cypress 4-2411 ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT 10 OFFICES TO SERVE YOU

LIVESTOCK MARKETS...Weekly Review

Year's Lamb Crop At 12,584,000 Up 2 Per Cent Over 1959 Production; Western States Lead

The 1960 lamb crop totaled 21,584,000 head, 2 per cent larger than the 21,218,000 lambs produced in 1959 and 11 per cent above the 1949-58 average, according to the crop reporting board. The 13 western sheep states (11 western states, South Dakota and Texas) produced 13,810,000 lambs, or 4 per cent more than the 13.13,292,000 in 1959 and 12 per cent more than average.

The lamb crop in the 35 native sheep states at 7,-774,000 head was 2 per cent smaller than last year, but 10 per cent above average. In Texas, where about 15 per cent of the nation's lambs are produced, the 1960 crop was 5 per cent above 1959 and 14 per cent above

average.

The lamb crop percentage this year was 95, or one point below last year, but three points above average. The western states lambing percentage at 90 was one point below last year and the lambing percentage in the native states at 104 was two points below last year. The Texas lambing percentage at 79 compared with 82 in 1959 and the average of 72.

USDA Announces Frozen Ground Beef Purchase Program; First Offers Are Due August 15

The U. S. Department of Agriculture this week announced plans to buy frozen ground beef for schools participating in the national school lunch program. Purchases will be made with funds transferred by Congress from Section 32 for use under the National School Lunch Act, and amounts bought will depend upon the quantity and prices offered.

Frozen ground beef will be purchased only from vendors operating under federal inspection. The product must be prepared from domestically slaughtered and processed beef. The only offers considered will be from vendors who have certificates on file with the USDA certifying that they are in compliance with the Humane Slaughter Act or come within the law's 60-day exten-

sion expiring August 30, 1960.

Beef must be prepared in accordance with schedule AA—October, 1959, (as amended), "USDA Specification For Frozen Ground Beef." Offers either by letter or telegram are due by 2 p.m. (EDT) each Monday until further notice, beginning August 15. Acceptances will be made by telegram filed by midnight Friday following receipt of offers. Deliveries under the first awards are to be made during the September 12-24 period.

Details of the offers are in Invitation to Bid No. 2, Announcement LSP-5, which may be obtained from the Livestock Division, Agricultural Marketing Service,

USDA, Washington 25, D.C.

Seattle (Wash.) Stockyards Ends Operations; Third West Coast Market To Shut Down In Year

The Seattle (Wash.) Union Stockyards has ceased operations. It received its last consignments of livestock on July 23. Closing of the Seattle yards makes three terminal livestock markets on the West Coast to have closed in a year's time. The other two were at San Francisco and Los Angeles.

Increased value of the land in all three instances, coupled with decreased volume of livestock receipts, were said to have been the governing factors in closing the stockyards. The Seattle property is in the heart of a

heavily developed industrial section.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 2 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

keting bervice, Lives				
N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:				
U.S. No. 1:				
	818.50-19.00	18.25-18.50	***************************************	18.00-19.00
220-240	18.75-19.00 18.50-19.00	18.50-18.75 \$ 18.50-18.60		18.50-19.00 18.50-19.00
U.S. No. 2:				20100 20100
180-200 ———— 200-220		18.25-18.50 18.35-18.50		18.25-18.75
220-240		18.35-18.50		18.25-18.75
240-270 ———— U.S. No. 3:		18.00-18.50		
200-220\$18.00-18.25	18.00-18.25			18.00-18.25
220-240 18.00-18.25	18.00-18.25			18.00-18.25
240-270 17.50-18.25 270-300 17.00-17.75	17.75-18.00 17.50-17.75			17.50-18.25 17.25-17.75
U.S. No. 1-2:				
180-200 18.10-18.50 200-220 18.25-18.50	18.25-19.00 18.75-19.00	18.25-18.50 18.35-18.60	17.25-18.25 18.25-18.75	17.75-19.00 18.50-19.00
200-220 18.25-18.50 220-240 18.25-18.50	18.50-19.00	18.35-18.60	18.25-19.00	18.50-19.00
U.S. No. 2-3:		-1		
200-220 18.00-18.35 220-240 18.00-18.35	18.25-18.50 18.00-18.50	18.25-18.35 18.25-18.35	18.00-18.25 18.00-18.25	18.00-18.50 18.00-18.50
240-270 17.50-18.25	17.75-18.25	18.00-18.35	17.25-18.00	17.75-18.25
270-300 17.00-17.75	17.50-17.85	17.00-18.00	16.50-17.75	17.25-18.00
U.S. No. 1-2-3: 180-200 17.75-18.35	18.00-19.00	10 05 10 50	17 00 19 00	17 75 10 50
200-220 18.00-18.40	18.65-19.00	18.25-18.50 18.35-18.50	17.00-18.00 18.25-18.75	17.75-18.50 18.00-18.50
220-240 18.00-18.40 240-270 17.75-18.25	18.50-19.00	18.35-18.50	18.25-18.75	18.00-18.50
SOWS:	18.00-18.50	18.00-18.50	17.50-18.25	17.75-18.50
U.S. No. 1-2-3:				
180-270 16,50-16,75			16.50-16.75	
270-330 16.00-16.75 330-400 15.25-16.75	15.00-17.25	16.75-17.25 15.50-17.00	16.25-16.75 15.00-16.25	16.75-17.25 15.00-17.00
400-550 14.00-15.50	13.75-15.25	14.00-15.50	14.00-15.25	14.25-15.50
SLAUGHTER CATTLE &	CALVES:			
STEERS:				
Prime:				
900-1100	26.50-27.50	25.75-27.00	25.50-26.25	
1300-1500	26.25-28.50 26.00-28.50	25.50-27.00 25.25-26.50	25.50-26.25 25.00-26.25	
Choice:				
700-900 24.25-26.50	05 75 00 75	04.00.05.55	00 75 05 50	04.00.05.50
900-1100 24.75-26.50 1100-1300 24.75-26.50	25.75-26.75 24.00-26.50	24.00-25.75 23.75-25.75	23.75-25.50 23.50-25.50	24.00-25.50 24.00-25.50
1300-1500 24.50-26.25	24.00-26.00	23.50-25.50	23.25-25.50	23.75-25.25
Good:	00.05.04.05	01.07.01.00	01 05 00 55	01 80 01 00
Good: 700-900 22.00-24.50 900-1100 22.25-24.75	22.25-24.25 22.25-24.25	21.25-24.00 21.25-24.00	21.25-23.75 21.25-23.75	21.50-24.00 21.50-24.00
1100-1300 22.00-24.75	22.25-24.25	21.00-24.00	21.00-23.75	21.25-24.00
Standard, all wts 19.00-22.25	20.25-22.25	18.25-21.25	18.00-21.25	18.00-21.50
Utility,				
all wts 17.50-19.00	18.50-20.25	17.00-18.25	17.00-18.00	16.00-18.00
HEIFERS: Prime:				
900-1100	25.00-26.00	25.00-25.75	25.00-26.00	
Choice:				
700-900 23.75-25.75 900-1100 23.50-25.75	23.50-25.00 23.50-25.25	23.50-25.00 23.25-25.00	23.50-25.50 23.25-25.50	23.25-24.50 23.25-24.50
	20100 20120	20,20 20,00	20120 20100	
Good: 600-800 21.50-23.75 800-1000 21.00-23.50	21 70 00 70	20.50-23.50	20.25-23.50	20.75-23.25
800-1000 21.00-23.50 Standard,	21.50-23.50	20.50-23.50	20.25-23.50	20.75-23.25
all wts 17.00-21.00	18.50-21.50	17.50-20.50	17.50-20.50	17.50-20.75
Utility, all wts 16.0016.50	16.50-18.50	16.00-17.50	16.00-17.50	15.50-17.50
COWS, all wts.:	20.00-20.00	20.00-27.00		
Commercial 15.00-15.50	14.00-16.50		14.00-15.00	15.00-15.50
Utility 14.00-15.00 Cutter 13.50-14.50	13.50-16.00 13.00-15.00	13.75-14.50 13.00-14.00	13.00-14.25 12.50-13.25	14.00-15.00 13.00-13.50
Cutter 13.50-14.50 Canner 12.00-13.50	11.50-13.00	12.00-13.25	11.50-12.50	12.00-13.00
BULLS (Yrls, Excl.) All	Weights:			
Commercial 17.50-18.50 Utility 16.50-17.50	16.50-20.00 18.50-20.00	18.00-19.00 17.50-19.00	16.00-18.50 16.00-18.00	17.50-18.50 18.00-20.00
Cutter 14.00-16.50	16.50-19.00	16.00-17.50		16.00-18.00
VEALERS, All Weights.				
Ch. & pr 22.00-25.00 Std. & gd. 16.00-22.00	26.00-27.00		21.00-24.00	25.00-27.00 19.00-25.00
CALVES (500 Lbs. Down			20,000 22,000	20100 20100
Choice 21.00-24.00				20.00-21.00
Std. & gd. 15.00-22.00				16.00-20.00
SHEEP & LAMBS:				
LAMBS (110 lbs. Down):				
Prime 20.50-21.00 Choice 20.00-20.50	21.00-22.00		19.00-19.50 18.50-19.00	19.00
Good 17.50-20.00	17.50-18.50	18.00-18.50 17.00-18.00		
YEARLINGS (Shorn):				
Choice	14.00-14.50		14.00-14.50	
Good 13.50-15.00 EWES (Shorn):	13.00-14.00		13.50-14.00	10.00-10.30
Gd. & ch. 5.00	4.50- 5.00	4.00- 5.00	4.00- 5.00	4.50- 5.00
Cull & util. 3.50	4.00- 4.50	3.00- 4.00	3.00- 4.00	3.00- 4.50

CORN BELT DIRECT TRADING

Des Moines, August 3—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

SARKU	JWS	es t	JILIS:	
U.S.	No.	1,	200-220	\$17.85@18.55
U.S.	No.	1,	220-240	17.65@18.45
U.S.	No.	2,	200-220	17.65@18.25
U.S.	No.	2,	220-240	17.45@18.25
U.S.	No.	2,	240-270	17.15@18.00
U.S.	No.	3,	200-220	17.25@17.90
U.S.	No.	3,	220-240	17.05@17.90
U.S.	No.	3,	240-270	16.75@17.60
U.S.	No.	3,	270-300	16.30@17.25
U.S.	No.	1-2	200-240	0 17.55@18.40
U.S.	No.	2-3	200-24	0 17.30@18.00
U.S.	No.	2-3	, 240-270	0 17.10@17.90
U.S.				0 16.50@17.50
U.S.	No.	1-3	180-200	0 16.65@18.15
U.S.	No.	1-3	200-22	0 17.50@18.25
U.S.	No.	1-3	220-24	0 17.30@18.25
U.S.	No.	1-3	240-270	0 17.00@18.00
sows:				
U.S.				0 15.25@16.65
U.S.	No.	1-3	330-40	0 14.50@16.15

U.S. No. 1-3, 400-550 13.15@15.00 Corn Belt hog receipts, as reported by the USDA:

		This week est.	Last week actual	Last year actual
July	28	 	43,500	54,000
July	29		33,500	43,000
July	30		29,000	27,000
Aug.	1	 53.000	67,000	79,000
Aug.	2	 57,000	57,000	62,500
Aug.	3	 50,000	41,000	64,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Aug. 2 were as follows:

were as follows:	
CATTLE:	Cwt.
Steers, choice	25.00@25.25
Steers, good	21.50@24.00
Heifers, gd. & ch	22.50@24.50
Cows, util., & com'l.	14.00@16.00
Cows, can. & cut	12.00@14.50
Bulls, util. & com'l.	16.00@18.75
VEALERS:	
Good & choice	18.00@23.00
Calves, gd. & ch	18.00@22.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	18.25@18.50
U.S. No. 3, 220/240	17.75@18.00
U.S. No. 3, 240/270	17.25@18.00
U.S. No. 3, 270/300	17.00@17.50
U.S. No. 1-2, 180/200	17.75@18.25
U.S. No. 1-2, 200/240	18.25@18.50
U.S. No. 2-3, 200/220	17.75@18.25
U.S. No. 2-3, 220/240	17.75@18.25
U.S. No. 2-3, 240/270	17.50@18.25
U.S. No. 2-3, 270/300	17.00@18.00
U.S. No. 1-3, 180?200	17.25@18.25
U.S. No. 1-3, 200/220	17.75@18.35
U.S. No. 1-3, 220/240	17.75@18.25
U.S. No. 1-3, 240/270	17.50@18.25
SOWS, U.S. No. 1-3:	
270/330 lbs	16.25@16.50
330/400 lbs	15.25@16.25
400/550 lbs	13.75@15.25
LAMBS:	
Choice & prime	18.00@19.50
Good & choice	17.00@18.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Aug. 2 were as follows:

CATTLE:	Cwt.
Steers, choice	24.65@25.65
Steers, good	24.00@24.50
Heifers, gd. & ch	
Cows, utility	
Cows, can. & cut	
BARROWS & GILTS:	
U.S. No. 1-2, 200/250	18.75@19.00
U.S. No. 1-3, 180/235	
U.S. No. 2-3, 190/265	
SOWS, U.S. No. 2-3:	
260/355 lbs	16.00@16.50
400/465 lbs	
LAMBS:	
Choice & prime	20.00@20.50
Good & choice	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Aug. 2 were as follows:

CATTLE:	Cwt.
Steers, choice\$	24.75@25.25
Steers, good	22.50@23.50
Heifers, gd. & ch	21.50@24.00
Cows, util. & com'l.	
Cows, can. & cut	
Bulls, util. & com'l.	
VEALERS:	
Choice & prime	27.00@27.50
Good & choice	24.00@27.00
Stand. & good	20.50@24.00
BARROWS & GILTS:	20100 (22100
U.S. No. 1, 200/220	18.50@18.90
U.S. No. 3, 200/220	18.00@18.25
U.S. No. 3, 220/240	18.00@18.25
U.S. No. 3, 240/270	17.50@18.00
U.S. No. 3, 270/300	16.75@17.50
U.S. No. 1-2, 180/200	18.25@18.75
U.S. No. 1-2, 200/220	18.50@18.75
U.S. No. 1-2, 220/240	18.25@18.75
U.S. No. 2-3, 200/220	18.00@18.50
U.S. No. 2-3, 220/240	18.00@18.50
U.S. No. 2-3, 240/270	17.75@18.25
U.S. No. 2-3, 270/300	17.00@17.75
U.S. No. 1-3, 180/200	18.00@18.50
U.S. No. 1-3, 200/220	18.25@18.50
U.S. No. 1-3, 220/240	18.25@18.50
U.S. No. 1-3 240/270	17.75@18.25
SOWS, U.S. No. 1-3:	17.75@10.25
270/330 lbs	15.75@16.75
330/400 lbs	15.00@16.00
400/550 lbs	
LAMBS:	14.20@ 15.00
Choice & prime	10.00@91.00
Good & choice	
Good & Choice	17.00@ 19.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Aug. 2 were as follows:

CATTLE: Cwt. Steers, choice\$24.00@26.25

Steers, good	
Steers, util. & std	18.00@22.00
Heifers, choice	23.00
Heifers, good	20.50@23.50
Cows, util. & com'l.	14.50@14.75
Cows, can. & cut	12.00@14.50
Bulls, util. & com'l.	17.00@18.00
Vealers, gd. & ch	20.00@24.00
Calves, gd. & ch	19.00@23.00
BARROWS & GILTS:	
U.S. No. 1-2, 200/220	18.50@18.75
U.S. No. 1-2, 220/240	18.50@18.75
U.S. No. 2-3, 200/220	18.00@18.25
U.S. No. 2-3, 220/240	18.00@18.25
U.S. No. 2-3, 240/270	17.75@18.00
U.S. No. 2-3, 270/300	17.50@18.00
U.S. No 1-3, 180/200	17.50@18.25
U.S. No. 1-3, 200/220	18.25@18.50
U.S. No. 1-3, 220/240	18.25@18.50
U.S. No. 1-3, 240/270	
SOWS, U.S. No. 1-3:	

U.S. No. 1-3, 2	240	0	/2	7	0	18.00@18.25
SOWS, U.S. No.	. 1	ŀ	3:			
180/330 lbs.						
330/400 lbs.						
400/550 lbs.	٠.					14.25@15.25
LAMBS:						
Choice & prin	10					18.75@19.50
Good & choice	e					17.50@18.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Aug. 2 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch	323.00@26.00
Steers, util. & std	18.00@22.00
Heifers, gd. & ch	22.00@23.00
Heifers, util. & std.	16.00@21.00
Cows, util. & com'l.	12.50@15.50
Cows, cancut	
Bulls, util. & com'l.	
VEALERS:	
Choice	25.00@26.00
Good & choice	
Calves, gd. & ch	
BARROWS & GILTS:	
U.S. No. 1, 200/230	18.50
U.S. No. 1-2, 190/240	18.25@18.50
U.S. No. 2-3, 190/250	
U.S. No. 2-3, 250/290	
SOWS, U.S. No. 2-3:	21100 6 21110
300/400 lbs	14 00@ 14 50
400/600 lbs	
LAMBS:	10.00 @ 10.10
Choice & prime	20 00@21 00
Good & choice	
Good of Choice	11.00 @ 15.50

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended July 30, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area1 1	0.593	10,694	38,920	37,778
	8.522	2.165	19,325	3,456
	8.506	4.149	110,201	15,934
	5,440	6.370	30,612	4,902
	1.482	13,860	84,075	10,742
	1.825	1.815	64,114	3,763
	0.864	*****	70,233	14,549
Omaha area ⁵	8,169	156	65,393	13,635
	6.176		27,219	
	4,777	6,208	209,637	28,608
Louisville, Evansville, Nashville,				
	6.381	4,473	51,556	
	7.899	5,531	20,361	
St. Joseph, Wichita, Okla. City 1	9.978	1,137	30,815	10,951
	1.540	6.371	11,848	16,796
Denver, Ogden, Salt Lake City 1	5,698	162	13.854	28,051
	6,353	1.473	19,621	29,591
	8.175	337	12,096	10,948
GRAND TOTALS30	2.378	64,921	879.880	229,904
Totals same week 195928		56,838	1,041,034	215,628

Totals same week 1959 286,484 56,838 1,041,034 215,628

¹Includes Brooklyn, Newark and Jersey City. ¹Includes St. Paul, So.
St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ¹Includes
St. Louis National Stockyards, E. St. Louis, Ill., and S. Louis, Mo. ¹Includes
St. Louis National Stockyards, E. St. Louis, Ill., and S. Louis, Mo. ¹Includes
Lincoln and Fremont, Nebr., and Glenwood, Iowa. ¹Includes
Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des
Moines, Dubuque, Extherville, Fort Dodge, Marshalltown, Mason City,
Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ¹Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie
and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy,
Fla. ¹Includes Los Angeles, San Francisco, So. San Francisco, San Jose
and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended July 23 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

		OOD		LVES			LAMBS Good	
	A11	wts.	Gd. & Ch.		Dressed		Handyweights	
	1960	1959	1960	1959	1960	1959	1960	1959
Toronto	\$23.50	\$25.50	\$28.44	\$30.00	\$26.15	\$24.25	\$25.69	\$24.41
Montreal	23.10	24.20	27.05	23.15	27.46	24.35	24.00	24.45
Winnipeg	00.00	24.43	27.58	31.58	24.20	21.56	19.02	20.00
Calgary		23.10	25.15	30.40	23.10	20.62	18.85	18.60
Edmonton		22.80	26.00	26.00	23.20	20.85	19.40	20.50
Lethbridge	. 21.60	22.80	22.00	28.25	23.12	20.60	18.30	19.40
r. Albert		22.12	24.25	27.50	22.50	20.50	19.00	18.50
Moose Jaw		23.10	27.25	29.25	23.00	20.50	16.50	
Saskatoon	01.00	23.10	25.00	29.00	23.40	20.50	19.00	18.25
Regina	21.30	22.25	24.50	29.00	23.45	20.50	19.25	19.50
*Canadian		nent qu	ality p	remium	not in	cluded.		

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala., and Jacksonville, Fla., week ended July 29:

	Cattle and Calves	Hogs
Week ended July 29 (estimated)	3,400	11,500
Week previous (five days)		12,526
Corresponding week last year		11,932

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended July 23, compared:

Week Same

ended July	23, comp	pared:
	Week ended July 23	Same week 1959
CAT	TTLE	
Western Canada	19,473	17,427
Eastern Canada	17,745	15,829
Totals	37,218	33,256
HO	GS	
Western Canada	46,044	63,678
Eastern Canada	54.178	71,719
Totals	100,222	135,397
All hog carcasse		
graded	110,669	144,103
SHI	EEP	
Western Canada	3,147	3,516
Eastern Canada	5,122	4,896
Totals	8,269	8,412

PACIFIC COAST LIVESTOCK

LIVESTOCK DECEIDT	

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Receipts at 12 markets for the week ended Friday, July 29, with comparisons:

	Cattle	Hogs	Sheep
Week	to		
date	214,800	272,100	67,200
Previo	us		
week	211,400	255,600	60,000
Same	wk.		
1959	207.300	312,800	75,100

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended July 30.

Cat	ttle	Calves	Hogs*	Sheep
Salable	88	16	135	none
Total, (incl.				
directs)		214	12,442	4,705
Prev. wk .:-				
Salable	58	6	none	none
Total, (incl.				
directs) 1	,098	146	14,192	4.948
*Includes	hog	s at :	31st St	reet.



STUNS UP TO 100 HEAD EVERY HOUR

KOCH Cash Stunner

a product of humane slaughter pioneering . . . by KOCH

A humane concussion-method stunner, so simple to use that any former sledge operator can start right off doing an accurate job. Hour after hour, day after day, all it takes is one shot per animal, just a light tap on the head. The Knocker does the rest. It fires on contact and stuns the animal instantly.

The Cash Knocker is propelled by .25 calibre cartridges with more punch than any man can exert. It knocks beef of any size easily, effectively, and quietly. The blow is absorbed over a wide area due to the 2-in. diameter knocker head and does not penetrate the hide or enter the brain.

Without obligation, send for KOCH Book on Humane Slaughter Equipment.

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THE NATIONAL PROVISIONER, AUGUST 6, 1960

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Non-Chemical Color and Flavor Retainer

This scientific non-chemical Color fixative preserves the vital, natural appearance of prepared Meat Products—not only "on the cut," but all the way through.

Keeps bolognas, salamis, meat loaves and processed meats more flavorful . . . LONGER. Increases shelf-life, minimizes spoilage, reduces re-work, promotes quicker drying of dry and semi-dry products. Improves prepackaged items, keeping moisture development to a minimum.

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VITA-CURAID-The Phosphate Compound for Pumping Pickle

TIETOLIN .- Albumin Binder and Meat Improver

SEASOLIN -Non Chemical Preserver of Color and Freshness



THE NATIONAL PROVISIONER, AUGUST 6, 1960

The Meat Trail...



EXPANSION AND modernization program launched by Weiland Packing Co., Inc., Phoenixville, Pa., will enlarge and improve refrigerated storage and mechanical handling equipment and include other steps to obtain federal inspection. New spiral chute that will be used to deliver boxes of franks, bacon, etc., from packaging department to provisions department is inspected above by (I. to r.): Harold Graham, firm's industrial engineering manager; Carl H. Weiland, president, and Donald M. Weiland, director of plant engineering. Expansion program is expected to be completed by autumn.



FIRST PRIZE winner in \$25,000 Swift & Company meats for babies tein age" sweepstakes, Mrs. Etta Golden (right) of East St. Louis, III., accepts \$3,000 check from R. S. Bennett (center), manager of Swift's midstates grocery district. Mrs. Golden, a grandmother, also received nylon play pen, which she plans to give to a niece. Looking on at left is Roy Shillato of Tri-City Grocery Co., where Mrs. Golden obtained entry form. Swift also awarded several runnerup prizes of \$2,000 and \$1,000 each.

Old 'Red Devil' Company Has New Venezuelan Subsidiary

The Wm. Underwood Co., Watertown, Mass., which has been exporting deviled ham (diablitos) to Venezuela for 45 years, has established a subsidiary in that Latin American country and will be producing deviled ham there before the end of the year, George C. Saybolt, company president, announced.

The firm has purchased a plant in Cagua, about 60 miles west of Caracas, capital of Venezuela, for \$1,-025,000, Seybolt said. The amount includes a \$500,000 loan from the International Finance Corp., a 59nation finance agency that encourages investment by private enterprise to help countries achieve economic self-sufficiency. Under terms of the agreement, Underwood owns the new subsidiary, Diablitos Venezolanos C.A. The loan is to be repaid within nine years.

DANIEL M. HAMER, who has more than 30 years of experience with meat packing plants in Latin America, has been named vice president and general manager of the subsidiary. In addition to deviled ham, other Underwood products are expected to be produced in Cagua for

Venezuela consumption.

The Underwood firm, founded in Boston in 1820, is said to be America's oldest canner. Its "red devil" trademark is the oldest active food trademark registered by the United States Patent Office.

JOBS

PAUL I. BRENNAN has been named superintendent of Neuhoff Packing Co., Nashville, Tenn., a subsidiary of Swift & Company, Chicago, succeeding EDWARD J. VONDRA, who has been transferred to a similar post at Swift's Fort Worth, Tex., plant. Previously on the Swift general superintendent's staff in Chicago, Brennan started with the company in 1933 as a messenger at the Ogden, Utah, plant. Vondra, who has been in the meat packing industry for 32 years, has been superintendent at Neuhoff Packing Co. for the past three years.

The Meat Inspection Division, U.S. Department of Agriculture, has announced several transfers and promotions. Dr. John W. Deaver has been named inspector in charge of the Clinton, N.C., meat inspection station, succeeding Dr. E. M. WIL-LIAMS, who retired recently. An



BASEBALL fans Richard Black (left) and David Strachota (center) are attentive listeners as Roger Maris, New York Yankees slugger, demonstrates batting technique. Boys are two of 18 youngsters who won threeday, all-expense-paid tours to New York and tickets to Yankee game by completing jingle about frankfurters in Armour and Company contest.

MID employe since 1946, Deaver received the degree of doctor of veterinary medicine from Iowa State University in 1941. He was inspector in charge at Montgomery, Ala.,



DR. DEAVER



DR. HAGLER



DR. PETERSON



DR. McCOY

before his transfer to Clinton. DR. KEITH E. PETERSON has been transferred, with promotion, to the position of assistant inspector in charge at the Los Angeles meat inspection station. Dr. Peterson received his D.V.M. degree from Washington State University in 1945 and started

with the MID in 1947. He was assistant inspector in charge at the Denver station before his Los Angeles assignment. Dr. ROBERT F. Mc-Coy, JR, previously with the MID's program development and service staff in Washington, D.C., has been transferred and promoted to the position of assistant inspector in charge at Omaha. Starting with the MID in 1953, Dr. McCoy has served at various locations, including an assignment with the Atomic Energy Commission at Mercury, Nev. He received his D.V.M. degree from Texas A & M College in 1948. Dr. CURTIS E. HAGLER has been transferred and promoted to a supervisory position at the Denver meat inspection station. He previously was inspector in charge at the Pueblo, Colo., station. Dr. Hagler received the D.V.M. degree from Colorado State University in 1932 and has been with the MID since 1935.

Appointment of Joseph T. Weber as general superintendent of the





JOSEPH WEBER

the boneless beef department. In 1954 he was named assistant foreman of sausage packing, and the following year he was appointed assistant superintendent of the Gardner Lane plant. In 1958 he was promoted to the position of Gardner Lane plant manager. He is a member of the sausage committee of the American Meat Institute.

HOWARD H. WHITE, Emmaus, Pa., has been elected a vice president of

Arbogast & Bastian, Inc., Allentown, Pa. White joined the packing firm in 1954 as chief of livestock procurement and a member of the board of directors. The duties of White's newly-created po-



zel in 1947 in

HOWARD WHITE

sition include responsibility for all procurement and distribution activities of the firm. White, a graduate of the University of Nebraska, has served with the National Live Stock and Meat Board and is a member



GROUND BREAKING ceremony for Pfaelzer Brothers' new 79,000-sq.ft., one-story processing plant in Chicago has company officials Vern E. Handwerg (left), vice president and general manager, and Ellard Pfaelzer (right), president, pitching first shovels of dirt with James F. Donovan, trustee of Chicago's Central Manufacturing District, site of new plant. The new plant, expected to open next spring, is adapted to continuous processing lines for preparing firm's portion-ready meats. A. Epstein & Sons, Inc., is the architect. Seco Construction Co. is general contractor. Refrigeration equipment and installation will be handled by the Burge Ice Machine Co. of Chicago.

of the national hog marketing committee of the Swine Industry Council. He is also a livestock judge of national reputation, having served as a judge of the International Livestock Exposition, and still is active in show work in local, state and eastern shows. White is chairman of the agriculture committee of the Allentown Chamber of Commerce and membership chairman of the Pennsylvania Livestock and Allied Industries Association.

PLANTS

Pacific Meat Co., Ltd., Vancouver, B. C., has started an expansion and modernization program estimated to cost about \$1,000,000, according to firm president Jack Diamond. The program is scheduled for completion in the late fall.

The original plans of the Packer City Packing Co., Green Bay, Wis., have been revised and the firm will now operate as Packer Land Packing Co. in Green Bay, president S. W. Frankenthal announced.

Rite Portion Meat Co., Lincoln, R.I., has merged with Wingate Corp. of Providence, R.I., announced RALPH CUTILLO, Rite Portion president. Cutillo, who becomes a Wingate vice president, said Rite Portion will be operated as a separate divi-

sion of which he will be general manager. Rite Portion packages 19 frozen portion-controlled meat items for independent and chain grocery stores in New England. sen

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A fire caused \$75,000 damage recently at Forth Worth Rendering Co., Fort Worth, Tex. Cause of the fire is undetermined. The plant is an affiliate of Armour and Company, Chicago.

Four firms have been granted New York charters of incorporation. They are: Union Meat Packing Corp., Liberty, N. Y.; L. B. A. Meat Processors, Inc., New York Citv; Herbert M. Ziff, Inc., Elmira, N. Y., and Pride Packing Co., Inc., Bronx.

TRAILMARKS

RAY WILLIAMS, a partner in E. G. James Co., Chicago provision brokerage firm, retired recently after 33 years with the company. His career in the meat industry started in 1906 with the Swift & Company fertilizer works in Chicago. Williams, a member of the American Meat Institute for the past 50 years, served in the by-products department of E. G. James Co. His son, Ted, is employed in the provision department.

The National Beef Council has moved its offices from the Exchange National Bank Building in Colorado Springs, Colo., to the Green Shield Building, located at 900 28th st., Boulder, Colo.

L. BLAINE LILJENQUIST, vice president of the Western States Meat Packers Association, has been reappointed to the association committee of the Chamber of Commerce of the United States for a one-year term. The committee advises the national chamber's board of directors on the development of activities and services aimed at increasing the effectiveness and efficiency of trade and professional associations. It also works to educate business, government and the public on the value of associations.

MIKE MEYER of Van Buren, Ark., recently won two first place awards at the Arkansas Frozen Food Provisioners conference in Little Rock with two hams he cured in his own private smokehouse. His curing process, first used by his great-grandparents in Switzerland for curing meats for a tavern they operated on Lake Geneva, takes about 125 days, including 65 days for curing and smoking and 60 days for ageing. Meyer's backyard-business represents an investment of about \$10,000 in buildings and equipment and is more than a year old. Meyer now

sends hams to nearly every state in the union and recently added bacon to his business. He says that his ham will keep for more than a year without refrigeration.

John Morrell & Co., Chicago, is in the midst of its largest sausage promotion campaign in the company's 133-year history. For the first time, all Morrell-owned plants are promoting sausage sales at the same time, with each plant assigned a weekly quota as well as a total promotion quota.

The 1960 National Dairy Cattle Congress, to be held in Waterloo, Ia., October 1-8, has named DONALD B. CLARK of Cedar Falls, Ia., as superintendent of its horse and ponyshow. Clark is a cattle buyer for The Rath Packing Co., Waterloo.

DEATHS

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RALPH H. RUCKMAN, 47, sales manager at Superior Provision Co., Massillon, O., passed away. Surviving are his wife, Edith, a son and a daughter.

Lòuis Carl Avolio, 49, owner and operator of Melina Sausage and Bot-



CITATION PLAQUES "in recognition of their years of friendship and outstanding contribution to margarine industry of United States" are shown by Stephen J. Bartush (left, seated), president of Shedd-Bartush Foods, Inc., Detroit, and William T. Coughlin, Wilson & Co., Inc., Chicago. Plaques were presented to them by National Association of Margarine Manufacturers upon their retirement from respective companies. Coughlin, a Wilson employe for 44 years, has been manager of firm's margarine department for past 21 years. Standing (I. to r.) are: E. W. Sander, chairman of association and vice president of Blue Plate Foods, Inc., New Orleans; R. G. Spears, association secretary and vice president of Lever Bros., New York City, and S. F. Riepna, president of the association.

tled Sauce Co., Utica, N. Y., died of a heart attack. Avolio founded the Utica firm one year ago. Surviving are his wife, CARMELLA, and two sisters.

SAMUEL WITKIN, 59, president of Witkin Provision Co., Springfield, Mass., died recently. Surviving are his widow, Mabel, a son, Joel, and a brother, David.

George W. Boyd, 62, a former employment supervisor at the Armour and Company plant in Omaha, Neb., died recently in Silver Spring, Md. Boyd had been with Armour for 20

years before leaving the Chicago packing firm in 1937 to join the Bureau of Federal Credit Unions, where he was chief of the Bureau's program services. Surviving are his widow, JESSIE, and two children.

ALVIN R. BIRMINGHAM, 57, registrar of the American Angus Association since 1946, died of a heart attack in St. Joseph, Mo.

ISAAC GILNER, 75, retired owner of I. Gilner & Son, wholesale meat distributor in Atlanta, Ga., died recently. Surviving are his widow, Celia, a son and four daughters.



STOP wasting time and money SAVE WITH THE LEADING PACKERS NOW USING THE ...

JARVIS POWER DEHIDER



Constant, easy motion of cutting head floats hide off even formerly tough areas.



Unlike conventional knife, dehider cuts gently both backwards and forwards.

LESS SCRAP - MORE FAT MONEY

You get closer to the hide without damaging it which leaves more fat on the carcass instead of on the hide.

FAST — EASY — SAFE DEHIDING By either skilled or unskilled butchers.

MORE MAN-HOUR PRODUCTION
Speed and reduced operator fatigue means greater
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Earnings on your more valuable hides and heavier carcasses soon more than pay the cost of the Jarvis dehider.

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AMERICAN VISCOSE CORP.: BARTHOLEMEW J. VATTIERI and RICH-ARD D. TRAINER, JR., have been added to the Philadelphia sales force, according to GEORGE W. KINDT, district sales manager of the firm's film division. William D. Nolan has been named technical sales representative for Avisco cellophane.

MILWAUKEE SPICE MILLS: THOMAS F. OSBERGER has recently returned from an extensive trip through Europe, where he studied the most recent developments in sausage making and ham processing.

MILPRINT, INC.: GROVER L. FOOT has joined this packaging converter's film and paper division as product manager, Walter Hullingerm, vice president, has announced.

DOTTLEY'S MERCHANDISE MART, INC.: This McGehee, Ark., manufacturer and blender of spices recently acquired the services of ELMO L. MOBLEY for its sales staff. His broad meat industry experience will help him provide advice and counsel to his customers on their problems pertaining to the manufacture of sausage.

KOHLENBERGER ENGINEER-ING CORP.: Appointment of JOSEPH T. NOLAND and ROBERT E. BRITTON as project engineers has been announced by C. R. KOHLENBERGER, president of this industrial refrigeration equipment manufacturer.

EKCO - ALCOA CONTAINERS INC.: Appointment of John W. CARLILE as general manager of marketing services for this container manufacturer was announced by J. M. DIDRISKENM, president.

COPELAND REFRIGERATION CORP.: CHARLES M. HEATHMAN has been named east-central regional sales manager. His area embraces Delaware, Maryland, northern Virginia, eastern Pennsylvania, New York, New Jersey and the District of Columbia.

ALUMINUM FOILS, INC.: THOM-AS W. ALLISON has been appointed vice president in charge of marketing and sales for this Jackson, Tenn., company. Allison, who divides his time between sales offices throughout the country and the plant at Jackson, is official representative for the firm in the Aluminum Association. His promotion is part of an overall expansion drive.

THE NATIONAL PROVISIONER, AUGUST 6, 1960

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long term lease, including the building of desired cooler space. At expiration of existing lease on ajoining premises, have 4000 ft. first floor space and similar basement area which can be reserved for future expansion. Call Canal 6-2488 for information regarding all or any part of this property.

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15 W. Huron St., Chicago 10, III.

COMPLETE PLANT

OF TWO 4' x 10' JACKETED COOKERS AND DRYERS, ALSO INCLUDES GEAR HEAD MOTORS, CONVEYORS, CONDENSER ALL ELECTRICAL AND PLUMBING. IN USE 2 YEARS, CONDITION EXCELLENT. GEMEL SUPPLY, 5855 S. WESTERN AVE., LOS ANGELES 14, CALIF. TELEPHONE AX 4-1120.

FOR SALE: Four (4) 5 x 16 cookers in excellent condition. Must sell immediately. Write or call for further information. T. G. KOPLOCK & CO. INC., 1642 Cleveland Ave., N. W. Canton 3, Ohio. Telephone GLendale 4-9054.

FOR SALE: One (1) 500-ton Globe Crackling Press complete, 3 years old. Priced at \$3700. Call or write. T. G. KOPLOCK & CO. INC., 1642 Cleveland Ave., N. W. Canton 3, Ohio. Telephone GLendale 4-9054.

SACRIFICE SALE!

Approximately 100 used Model 12 Cryovac Machines with ST-G Shrink Tank for vacuum packing of hams, fowl, meats. Suitable for supermarkets and packing houses. IF INTERESTED—write O'CONNOR ASSOCIATES, P. O. Box 4718, Philadelphia 34, Pa.

LATE MODEL: 200 lb. Randall air stuffer complete. In excellent condition. Less than half price of a new unit. Model P Far-Zuperior beef and pork splitting saw, complete with 1 H.P. motor. 150 lb. reconditioned and guaranteed Randall mixer with 1½ H.P. motor, really good. FS-356, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKAGE ENGINEERING CO. MODEL FF: Wrapping machine with infeed conveyor and electric eye registration. In good operating condition. FS-335, THE NATIONAL PROVISION-ER, 15 W. Huron St., Chicago 10, Ill.

For Sale: Stainless steel Jordon Cooker 43 inches wide—15 ft, long. Will sell with or without controls. Make us an offer, Kress Packing Company. Waterloo, Wisconsin.

For Sale: Beef tripe washer, 3 H.P. motor, 34" drum, with reducer. Excellent condition. Reason for selling—too large for our production. Make offer for quick sale. Kress Packing Co., Inc. Waterloo, Wisconsin.

For Sale: Stainless steel stuffing table U Shape—for setting 2 linkers. Price \$120.00. Kress Packing Company, Waterloo, Wisconsin.

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All Models, Rebuilt, Guaranteed

LIQUIDATION COMPLETE RENDERING LAYOUT

LOCATION: Newark, New Jersey
Cookers (4) Alibright Nell, 5' x 12' jacketed
heads, No. 3 drives, 25 HP motors, w/percolating pans, One New 1957, 3 new 1950.
CRACKLING PRESSES (4) 300 ton Alibright Nell
with steam numbers.

with steam pumps.

Hogs (2) Mitts & Merrill, One 13 CD 40 HP mtr,
one 15 CRE 75 HP motor.

Hasher-Washer (1) Allbright Nell.

Storage Tanks (3) 10,000 gal. Railroad car tanks

with coils.

Boilers (1) 300 HP Ames, oil fired; New 1956.

For #6 oil

(1) 150 HP Ames, oil fired; New 1946.

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Many other items as well as

* Complete garage w/air compressor and greasing equipment

Locker room (50 new lockers)

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Call us at once for specifications, and arrange to see this plant.

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Dealers in new, used and rebuilt equipment for the Food, Chemical, and allied processing industries.

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Slaughtering and Processing Equipment At A Fraction of Original Cost

All Killing Floors Still Intact In-Plant Trucks for Every Purpose Modern Smoke House Equipment

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ST. LOUIS NATIONAL STOCKYARDS COMPANY NATIONAL STOCK YARDS, ILLINOIS BRidge 1-2405

FOR SALE: 1—Boss Shredder #35 including 40 H.P. motor. 1—Filter press 24 plate-agitating tank. 3—Electronic end point indicators. 1—Boss jacketed head cooker 5 ft. x 10 ft. 25 H.P. motor starter. Reasonable. Must sell. FS-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

We Lease Expellers

We Lease Expellers

FOR SALE: 1959 one ton Ford Truck. All steel refrigerated body. Self contained Freon Unit. New motor in truck. COLOMA MEAT PROD-

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments.

Current General Offerings.

2736—BACON PRESS: Dohm & Nelke Senior y2,500,00 model y2,500,0 2736—BACCIN

model

2697—BACCIN PERMEATOR: Boss #247, approx. 3
yrs. old, excellent condition

2637—SILCER: Enterprise mdl. #480, w/weigher,
very good condition

33,000.00

2701—SLICER: Anco #832, w/special pocket wheel
stacker, 3 HP. motor

33,500.00

2723—SLICER: U.S. mdl. 175-SS microfeed type,
excellent condition

733—KOLLOID MILL: model JV-M. ...\$1,500.00

2738—EVPLORO CUTTER: Weber mdl. AD92, with
5 HP. motor

2738—SEPDELMANN CUTTER: Mdl. E401P, 700.#
cap, 100 HP, mtr. ...
27500.00

2748—MINICEMASTER Griffith, 50 HP. ...\$2,000.00

2749—CHOP-CUT: Boss, size 70-6, 700# capacity,
with 60 H.P. mtr. ...

2550—STUFFER: Buffalo 200#, w/air piping, valves
å air compressor

2644—STUFFER: Buffalo 100# cap., w/air piping, valves
valves

2751—STUFFER: Buffalo 200# cap., w/air piping, valves
valves

2751—STUFFER: Buffalo 200# cap., w/air piping, 8
valves

275.00

2752—STUFFER: Buffalo 200# cap., w/air piping, 8
yalves
yalves condition 2753—MIXER: Buffalo #2, w/motor \$ 275.00 2754—SILENT CUTTER: Buffalo #448, 20 HP, \$ 750.00 2755—GRINDER: Boss w/#61 head, 15 HP, motor 8 drive BARREL WASHER: Anco, w/mtr., less pump, \$ 475.00 need repairs 2756—SHREDDER: Mitts & Merrill mdl. CRB-12. 2756—SHREDDER: Mitts & Merrill mdl. CR8-12, w/
40 HP, motor. \$1,500.00
2757—HASHER-WASHER: Anco mdl. #97, 30" dia.
x 20' cylinder, 30 HP, mtr. \$850.00
2459—PEELER: Hobort mdl. 6015P, I HP. \$250.00
2459—PEELER: tolores steel \$250.00
2344—BACON SKINNER: Townsend #52, recently
reconditioned \$1,950.00
2101—SPICE BINS: (8) St. John #296 stainless steel beam, 1000# capacity, with \$ 500.00 4 roil \$ 500.00 # of capacity 4 long shallow pattern beam, 500# capacity 4 long shallow pattern \$ 450.00 CURB PRESS: Anco #614, 300 ton cap.. w/ rail
2769—CURB PRESS: Anco #614, 300 ton cap., w/
#618 electric Pump. \$3,250.00
2642—DRY RENDERING COOKERS: (2) Anco 5 x
9', flat heads, w/motor. ea. \$1,000.00
2756—COOKER: 5 x 9', w/mfr. & drive. \$775.00
2735—BOILER: 100 HP. International water tube.
md. 10H52, comb. gas & oil, 125 WP., \$3,000.00
2737—BOILER: 200 HP. Leffel Scotch Marine. w/
Ray comb. gas & oil, w/oil controls. 37,500.00
2762—SHELL & TUBE CONDENSERS: (2) Voot, 15'6'
high x 3'4" dia. 100 ton cap... \$375.00
2763—UNIT COOLERS: (4) Bush mdl. WJ-85, ceilina
mounted
303 w/3 HP. motor. \$125.00
2765—FREON COMPRESSOR: Copeland mdl. Z.
100 WC. w/1 HP. motor. \$75.00
2008—ICE MAKER: York model #225, with Ice
Bin ... \$325.00 766—GRINDSTONES: (3) (stone only) New, 48" x 4" face, 5" square arbor hole.....ea. \$ 100.00

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- Liquidators and Appraisers

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OFFICE MANAGER & TREASURER
HARD WORKING: Aggressive supervisor, for office manager and/or treasurer. Fresently employed as office manager and treasurer. Have
been with present company 10 years. 20 million
sales, 500 employees, 39 years old, married, family. Will furnish complete resume on request.
W-336, THE NATIONAL PROVISIONER, 527
Madison Ave., New York 22, N. Y.

MANAGER-SUPERINTENDENT: Aggressive, with 37 years of experience in all phases of packing-house management. Knows buying, plant operation, costs, yields, labor relations and marketing in both large and small plants. Will relocate. W-340, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SUPERINTENDENT: Full line experience in-cluding all types of canning and sausage. Famil-iar with industrial engineering, costs, yields and quality control. Will furnish complete resume on request. W-353, THE NATIONAL PROVI-SIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN—SUPERINTENDENT: Intelligent, cost and quality control. Lifetime experience. Relocate immediately. W-334. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Meat and provisions. Knowledge of wholesale and institutional account trade. New York area preferred. Excellent background. W-341, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SUPERINTENDENT—ASSISTANT MANAGER: Seeks responsible position with midwest packer. 20 years' experience in all departments. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Thoroughly familiar with fresh meats and provisions, wholesale and institution-al. New York, metropolitan area. Excellent record. W-359, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

SUPERINTENDENT RENDERING PLANT

An old established dynamic and aggressive renderer is looking for a bright young man under 40 with experience in edible and inedible rendering. Must know costs, yields and operation, and be able to take full charge in 8 cooker 20 employee plant. Must know mechanics, be able to deal with peddlers, and have the potential to become general manager. We will pay well and are looking for the best. Lecated in midwest.

W-343, THE NATIONAL PROVISIONER

15 W. Huron St.,

Chicago 10, Ill.

EXPERIENCED MAN: Familiar with curing, cut-EXPERIENCED MAN: Familiar with curing, cutting, slauphtering, sausage manufacture. Nominal salary with liberal participation increase
over present earnings resulting from his efforts. Located on eastern seaboard within close
proximity of four metropolitan areas. Present
sales 1½ million. Right man should increase
30% within a year. Excellent earnings during
past several years. No borrowed money. Sufficient funds for expansions, federally inspected.
Challenge for man to demonstrate his ability and
improve himself financially. Write fully to Box
W-354, THE NATIONAL PROVISIONER, 527
Madison Ave., New York 22, N. Y.

MECHANIC

A-1 packinghouse mechanic able to install all types of equipment and specializing in maintenance of Wrap King, wiener and sliced luncheon meat wrappers, linker machines and peelers, bacon slicer and wrappers, Enterprize and U.S. Slicers. Good paying permanent work with all fringe benefits. If qualified, write to:

THE CANTON PROVISION CO.

P. O. Box 510

Canton, 1, Ohio

RENDERING PLANT: Foreman and assistant superintendent to assume complete shift responsibility. Experience necessary in operation of cookers, boilers, expellers, dryers, and in handling personnel. Please write, stating qualifications, references and present salary. W-351, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES MANAGER—SALESMEN CELLOPHANE—POLYETHYLENE

OPENING FOR: Experienced or well connected sales manager and salesmen. Top opportunity for right men to join long established, fully equipped firm. Salary plus commission, or commission only for sideline men. Replies confiden-

MASON TRANSPARENT PACKAGE CO.

DIV. MASON ENVELOPE CO. INC. ommerce Ave. New York 62, N. Y.

BEEF COOLER MANAGER

BEEF COOLER MANAGER

A rapidly expanding northern Onlo Packer offers
exceptional opportunity to a young, aggressive
man, experienced with beef cooler sales and
primal beef cuts. A working knowledge of Hotel
and Restaurant cuts preferred. Managerial experience necessary as duties are of this level.
Submit written qualifications. Box No. W-328,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

ASSISTANT CHIEF ENGINEER

FAMILIAR: With packing house operation and equipment design and plant layout. To assist in supervising engineering department, layout and design work. Excellent employee benefits. Please give full particulars including resume of past experience. Write to Box W-321, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

YOUNG COST MAN

EXPERIENCED: In cost and production work in pork packing slaughtering operations and sausge manufacturing. Send resume of experience and qualifications in your letter. Southern Ohio packer. W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Handling maintenance equipment to dairy, meat packing or institutions field. To represent our well established and nationally advertised products. Cold storage doors, air operated devices for doors, heavy duty hardware, gaskets and hinges, refrigerated truck curtains and freezer door curtains. P. O. Box #163, Needling Colds. and freezer of Reading, Ohio.

WANTED: Man with experience in canning, veg-etable and general food processing. To be trained under present production manager who will be retired next year. State age, experience and salary. Prefer man with some industrial engi-neering knowledge or background. Location: Southwestern states. W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SALES MANAGER: Southeastern packer has opening for experienced sales and merchandising executive. Excellent opportunity for a man capable of handling 30 salesmen and progressive merchandising program. Give full details in first letter. W-342, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

200# SILENT CUTTER, CENTER DUMP. LATE MODEL. MEATS THE TASTE, INC., Chicago & Prospect Sts., Sioux City, Iowa.

CHOPPER-CHOP MIX-or Presto 100-150 lb. capacity. Must be in first class condition. Make offer to BEN GROSS, 1300 Fifth Ave., Pitts burgh 19, Pa. Telephone GR 1-3810.

PLANTS FOR SALE OR RENT

LARGE COOLER-FREEZER SPACE

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U. S. Government Meat Inspection

Most desirable corner in Fulton Market. Formerly occupied by a leading packer. Available now. Fireproof building—total space on first floor, merzanine and basement, 9,125 sq. ft. Includes 3,646 sq. ft. cooler-freezer space. Canopy-covered truck-loading space across entire fronts of building facing Green and Fulton Streets. Side-walk-to-basement elevator.

For full particulars, write Fulton-Green Corporation, 9 w. Washington St., Chicago 2, Ill.; or telephone FRanklin 2-1966.

JOBBING PLANT: A very profitable wholesale jobbing plant, fully equipped, cattle ranch, feed yard, 6 room residence, sausage kitchen, Hollymatic, 14 ft. refrigerated van, lots of custom work and home freezer business, located in small town in northern California. \$62,700,00 complete. Will sell plant separate for \$85,200,00. \$20,000.00 will handle. Health is reason for selling. FS-346, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

JOBBERS ATTENTION!

HANDLE FOR PROFIT: A revolutionary line of American made sausage making machinery. American made sausage making Product proven in trial installations Product proven in trial installations over a 5 year period. Apply to Box W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10,

LINNEAR PROGRAMMING, IBM 650, any size processors, as close as your telephone. MIKE MORAN, 6495 S. W. 112th St., Miami 56, Florida Telephone MOhawk 7-4425

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Economic, research-based consulting services
now available at a fraction of the cost of maintaining your own department. Specialists in
livestock marketing and meat distribution in
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W-330, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

WANTED: Packers in every state to process pork under our brand and get top \$ advertising and brokerage national scale. W-352, THE NATION-AL PROVISIONER, 15 W. Huron St., Chicago 10,

WANT MORE

CATTLE CUSTOM SLAUGHTERING

WILL GIVE THE DROP OR KEEP IT. ANY NUMBER OF HEAD. FEDERALLY INSPECTED PLANT IN CHICAGO. BIG SUPPLY.

W-330, THE NATIONAL PROVISIONER 15 W. HURON ST. CHICAGO 10, ILL.

MEAT BROKER

SEEKING STEADY SUPPLY: Of packer dressed hogs and surplus of primal pork cuts. Also have leads for carcass beef—round and chuck cuts, sausage and canned meats. Presently have two men who have worked the Tri-State area around ohlo for 10 years. Well acquainted with the buyers, merchandisers, small processors and sausage plants in the area. W-332, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POCKET STEELS: For promotional purposes available for sale. Your trade name can be en-graved at reasonable cost. Write for further in-formation to P. O. Box 386, Hamilton, Ontario,

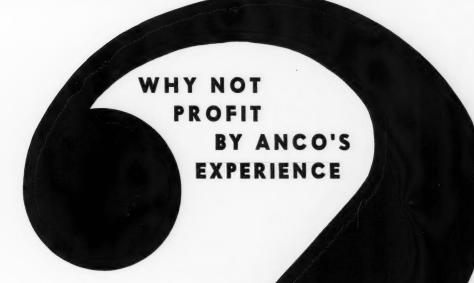
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